

· A PARTAGER · TO SHARE ·

OIGNONS FRITS <i>Fried Onion Rings w/ Tartare Sauce</i>	\$88	CALAMARS «TEMPURA» <i>Fried Calamari w/ Wasabi Mayonnaise</i>	\$98
★ LA “FRENCH PIZZA” <i>French Pizza w/ onion jam, bacon, Morteau Sausage & Emmental</i>	\$98	MINI BURGER AU BOEUF <i>2 Mini Beef Burgers w/ Cheese & Bacon</i>	\$118
LA PLANCHE DE CHARCUTERIE ET SES CONDIMENTS <i>Selection of Cold Meats Platter</i>	\$198	MINI BURGER DE SAUMON <i>2 Mini Salmon Burgers w/ Coleslaw</i>	\$118
★ CAMEMBERT CHAUD <i>Warm Camembert Cheese w/ Roasted Potatoes</i>	\$208	★ L'ASSIETTE DE LA MER <i>Salmon Tartare, Tuna Tartare, Shrimp Cocktail, Seared Tuna w/ Sesame Seeds</i>	\$258
		BURRATA (250G) <i>w/ Heirloom Tomatoes & Pesto Sauce</i>	\$288

· ENTRÉES · APPETIZERS ·

GASPACHO DE TOMATE <i>Tomato Gazpacho</i>	\$78	CARPACCIO DE BOEUF <i>Beef Carpaccio w/ Rocket Salad & Parmesan Cheese</i>	\$128
ESCARGOTS AU BEURRE D'AIL <i>Snails in Garlic Butter (x6)</i>	\$88	SALADE DE QUINOA <i>Artichoke, Avocado, Tomatoes, Coriander & Dill</i>	\$88
★ FOIE GRAS MAISON ET CHUTNEY <i>Homemade Foie Gras Terrine Served w/ Chutney</i>	\$158	SALADE NIÇOISE AU THON FRAIS <i>Classic Niçoise Salad w/ Seared Tuna</i>	\$128
★ POÊLÉE DE PALOURDE ET CHORIZO EN PAPILLOTE <i>Pan Fried Clams & Chorizo in Carta Fata</i>	\$98	SALADE DE CRABE, AVOCAT ET PAMPLEMOUSSE <i>Crab, Avocado & Grapefruit Salad</i>	\$118
LES TARTARES <i>Tartares w/ French Fries or Salad</i>		SALADE DE CHÈVRE CHAUD ET MIEL <i>Warm Goat Cheese Salad w/ Honey</i>	\$118
– SAUMON / Salmon	\$88 / \$158		
– BOEUF / Beef	\$98 / \$196		
– DUO / Duo on Toasts	\$138		

· SANDWICHES · SANDWICHES ·

★ CROQUE MONSIEUR <i>Grilled Ham & Cheese Sandwich, French Fries & Salad</i>	\$108	STEAK SANDWICH <i>Steak Sandwich w/ Tomato Purée, Onion Jam, French Fries & Salad</i>	\$148
CROQUE MADAME <i>Grilled Ham & Cheese Sandwich w/ Fried Egg on Top Served w/ French Fries & Salad</i>	\$118		

· PLATS · MAINS ·

<p>LINGUINE AU HOMARD \$258 <i>Lobster Linguine</i></p> <hr/> <p>★ TUNA À LA PLANCHA \$208 <i>Seared Tuna w/ Creamy Zucchini, Pesto, Sun Dried Tomatoes & Pine Nuts</i></p> <hr/> <p>★ FILET DE LOUP EN AÏOLI \$208 <i>Poached Seabass Fillet served w/ Steamed Vegetables & Garlic Mayonnaise</i></p> <hr/> <p>SOLE MEUNIÈRE \$198 <i>Lemon Butter Sole w/ Broccolis & Boiled Potatoes</i></p> <hr/> <p>SAUMON POÊLE, RATATOUILLE, SAUCE VIERGE \$198 <i>Seared Salmon w/ Provençal Vegetable Stew & Sauce Vierge</i></p> <hr/>	<p>CARRÉ D'AGNEAU EN CROÛTE D'HERBES \$268 <i>Crusted Herbs Rack of Lamb w/ Potato Mousseline & Seasonal Vegetables</i></p> <hr/> <p>★ MAGRET DE CANARD À L'ORANGE \$248 <i>Pan-Fried Duck Breast w/ Zucchini, Cherry, Tomatoes & Smoked Bacon</i></p> <hr/> <p>CUISSE DE CANARD CONFIT \$188 <i>Duck Leg Confit w/ Mashed Potato</i></p> <hr/> <p>★ FILET DE BOEUF ET GRATIN DAUPHINOIS \$268 <i>Beef Tenderloin w/ Gratin Dauphinois & Pepper or Béarnaise Sauce</i></p> <hr/> <p>COQUELET ROTI, FRITES & SALADE \$198 <i>Roasted Spring Chicken w/ French Fries & Salad</i></p> <hr/>
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· ACCOMPAGNEMENTS · SIDES ·

<p>ÉPINARDS / Spinach \$68</p> <hr/> <p>GRATIN DAUPHINOIS / Potato Gratin \$58</p> <hr/> <p>SALADE VERTE / Mixed Salad \$58</p> <hr/>	<p>HARICOTS VERTS / Green Beans \$68</p> <hr/> <p>FRITES / French Fries \$58</p> <hr/> <p>PURÉE DE POMME DE TERRE TRUFFÉE \$88 <i>Truffle Mashed Potato</i></p> <hr/>
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· DESSERTS · DESSERTS ·

<p>★ TARTE TATIN \$88 <i>Traditional Apple Pie w/ Vanilla Ice Cream</i></p> <hr/> <p>★ MOËLLEUX AU CHOCOLAT \$78 <i>Chocolate Fondant w/ Vanilla Ice Cream</i></p> <hr/> <p>CRÈME BRULÉE \$65 <i>Crème Brulée</i></p> <hr/>	<p>BANANA SPLIT \$98 <i>Banana Fruit w/ Scoops of Chocolate, Vanilla, Strawberry Ice Cream & Whipped Cream</i></p> <hr/> <p>PROFITEROLES \$88 <i>Choux Pastries Filled w/ Vanilla Ice Cream & Chocolate Sauce</i></p> <hr/> <p>TARTE AU CITRON MERINGUÉE \$68 <i>Lemon Meringue Tart</i></p> <hr/>
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