



SOUPS

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| ONION SOUP SOUPE GRATINÉE À L'OIGNON | 8.50 |
| MUSSEL SOUP IN SAFFRON BROTH SOUPE DE MOULE AU SAFRAN | 7.50 |
| SOUP OF THE DAY SOUPE DU JOUR | 7.50 |



SALADS

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| MIXED ORGANIC GREENS WITH CUCUMBER, CARROT AND BEET SALADE "PETITS PLATS" | 7.50 |
| ARUGULA SALAD WITH WARM GOAT CHEESE TOAST SALADE DE ROQUETTE, TOAST AU FROMAGE DE CHÈVRE ET PAMPLEMOUSSE | 8.50 |
| BELGIAN ENDIVE SALAD WITH ROQUEFORT, WALNUT AND APPLE SALADE D'ENDIVES AUX NOIX, POMMES ET ROQUEFORT | 8.50 |
| CAESAR SALAD SALADE CÉSAR | 8 |
| ROASTED BEET AND CREAMY GOAT CHEESE NAPOLEON TERRINE DE BETTERAVE ET FROMAGE DE CHÈVRE CREMEUX | 8.50 |



APPETIZERS

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| FOIE GRAS TERRINE, WARM BRIOCHE AND CHERRY JAM FOIE GRAS AU TORCHON ET CONFITURE DE CERISE D'ITXASSOU | 14 |
| HOMEMADE COUNTRY PÂTÉ, GREENS AND CORNICHONS PÂTÉ DU CHEF | 9 |
| MUSHROOM MEDLEY RAVIOLI WITH PORCINI SAUCE RAVIOLI FARCI AUX CHAMPIGNONS (MAIN-COURSE) | 9.50 19 |
| MUSSELS BAKED WITH GARLIC, PARSLEY AU GRATIN MOULES GRATINÉES | 8 |
| SAUTÉED CALAMARI WITH GARLIC, PINE NUTS, TOMATO AND BASIL SUPIONS PROVENÇALE | 10.50 |
| SNAILS WITH GARLIC PARSLEY BUTTER ESCARGOTS DE BOURGOGNE | 9.50 |



MUSSELS AND FRENCH FRIES

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| MUSSELS PROVENÇALE: TOMATO, GARLIC, BASIL, WHITE WINE | 22 |
| MUSSELS MARINIÈRE: SHALLOTS, GARLIC, PARSLEY, WHITE WINE | 22 |
| MUSSELS SAUCE MOUTARDE: MUSTARD, CREAM, WHITE WINE | 22 |
| MUSSEL SAUCE POULETTE: CREAM, SHALLOTS, THYME, PARSLEY | 22 |



ENTRÉES

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| IRISH SALMON WITH LENTILS "DU PUY", RED WINE SAUCE FILET DE SAUMON AUX LENTILLES, SAUCE AU VIN ROUGE | 26 |
| SAUTÉED BRONZINI FILET WITH ORGANIC VEGETABLE RATATOUILLE, FRESH HERBS AND EXTRA VIRGIN OIL EMULSION FILET DE BRONZINI, RATATOUILLE ET SAUCE VERTE | 26 |
| PAN SEARED SEA SCALLOPS WITH WILD MUSHROOM MOUSSE, VEGETABLES AND CHARDONNAY REDUCTION SAUCE COQUILLES ST JACQUES, MOUSSE DE CHAMPIGNONS SAUVAGES | 28 |
| CRAB CAKE SERVED WITH CORN AND LIMA BEANS, SOY SAUCE AND GINGER INFUSION « CRAB CAKE », MAÏS ET FÈVES, SAUCE LÉGÈRE AU GINGEMBRE ET SOJA | 28 |
| CREAMY RISOTTO WITH MUSHROOMS SERVED WITH SEAFOOD COMBINATION RISOTTO AUX CHAMPIGNONS ET FRUITS DE MER | 26 |
| TRADITIONAL BEEF BOURGUIGNON AND FRESH PASTA BOEUF BOURGUIGNON TRADITIONNEL ET PÂTES FRAICHES À LA CREME | 26 |
| GRILLED BEEF TENDERLOIN WITH POTATOES, VEGETABLES, GREEN PEPPERCORN SAUCE FILET DE BŒUF GRILLÉ, SAUCE AU POIVRE VERT | 29 |
| STEAK FRITES: CERTIFIED BLACK ANGUS RIB EYE STEAK AND FRENCH FRIES, RED WINE REDUCTION STEAK FRITES | 27 |
| BRAISED VEAL CHEEKS (OSSO BUCCO STYLE) WITH TRICOLOR TORTELLINI JOUES DE VEAU BRAISÉES (OSSO BUCCO STYLE) ET TORTELLINI | 29 |
| CHICKEN BREAST FROM ASHLEY FARM, WITH PIMENTOS (SWEET SPANISH RED PEPPERS) COOKED IN ONIONS, GARLIC AND HERBS SERVED WITH WILD RICE POITRINE DE POULET AUX PIMENTOS ET RIZ SAUVAGE | 22 |
| LEG OF DUCK MOULARD CONFIT (HUDSON VALLEY), SAUTÉED POTATOE PERSILLADE AND SALAD CONFIT DE CANARD, POMMES DE TERRE SAUTÉES ET SALADE | 26 |