



Le Menu Du 14 Juillet 2018
'Bastille Day'
ALL DAY MENU

Les Entrees

Soup à l'Onion 7.00

Les Rillettes de Cholet

Duck Confit and Pork Rib Paté with Country Toast 10.00

Escargots de Bourgogne Farcis

Garlic Butter Escargots in Shell 9.00

Foie Gras au Torchon 14.00

Vichyssoise Soup

Cold Potato Leek with Crème Fraiche 7.00

Salad Verte de Maison

Green Salad with Balsamic Dressing 7.00

Moules Marinier

Steamed Mussels with Crème Fraîche 12.00

**Roquefort Arugula Saucisson Salad with Walnut
Dressing 12.00**

Roasted Beet and Goat Cheese Salad with Walnut Dressing 10.00
Frog Legs Provençale 14.00
Six Huitres Mignonette
Oysters on the Half Shell 13.00
Warm Brie on Fig Chutney Baguette
Spinach Salad with Raspberry Dressing and Cranberry 11.00

Plats de Resistance

Poulet Rotis a la Fleur de Sel,
Roasted Chicken with Mashed Potatoes 20.00
Choucroute
Knockwurst and Bratwurst Sausage with Sauerkraut 21.00
Cassoulet de Toulouse
Braised Duck Leg Confit, Garlic Sausage, and White Beans 28.00
Steak au Poivre Pommes Frites
with Green Peppercorn Sauce and House Fries 29.00
Plat de Côte
Short Rib in Red Wine with Carrots and Fingerling Potatoes 28.00
Ris de Veau aux Champignons
Braised Sweetbreads with Mushrooms and French Beans 30.00
Pan Seared Striped Bass with Absinthe Caper Butter
Fingerling Potatoes with Spinach and Fennel 30.00
Margret de Canard aux Framboises
Raspberry Glazed Duck Breast and Reggiano Risotto 27.00
Lapin a la Moutarde
Braised Dijon Mustard Rabbit with Fingerling Potatoes 31.00
Salmon "Provençale" Basil Aioli 26.00
Salmon, Olive Oil Marinated Tomatoes and Niçoise Olives

Company Address
City, State Zip Code

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