

FIRST COURSE

House Salad

Baby Green Leaves, House Dressing 6.00

Tomato Salad

With Black Olives, Onions and Balsamic Vinaigrette 8.00

Avocado and Foie Gras Salad

Balsamic and Truffle Vinaigrette 13.00

Terrine de Foie Gras du Chef avec ses Toast 16.00

*Roasted Apple Stuffed with Warm Goat Cheese,
Served with Aragula and a Honey-Mustard Vinaigrette 10.00*

Tarte Méditerranéenne

Vegetable Tart, Truffle Vinaigrette 7.00

Avocado, Shrimps and Asparagus Salad

Served with a Cocktail Sauce 12.00

Rillettes Pascal

*Rillettes of Duck with its Toast
on a Nest of Mixed Salad 7.00*

Stuffed Mussels and Little Neck Clams

Garlic and Parsley Butter 9.00

The Chef's Gaspacho 7.00

MAIN COURSE

Vegetables and Lemon Risotto 15.00

Shrimps and Scallops Risotto 20.00

Sautéed Salmon

Served with Steamed Potatoes, Mixed Vegetables and a Lemon Sauce 21.00

Seafood Casserole

Mélange of Seafood of The Day With a Bouillabaisse Sauce 23.00

Sautéed Filet of Trout

Served With a Capers And Parsley Sauce 18.00

Sautéed Monkfish

Served With Rice, Vegetables and a Curry Sauce 22.00

Suprême De Volaille Farci

*Stuffed Chicken Breast With Vegetable and Served
With a Mustard Sauce 18.00*

Sautéed Duck Breast and Roasted Duck Leg

Served With an Orange Sauce 22.00

Sauteed Escalope de Veau

Served With a Mushroom Sauce 22.00

Steak Frites

Grilled Hanger Steak

With French Fries and Red Wine Sauce 21.00

Chef: Rogers Powell