

APPETIZERS

Steak tartare

Steak tartare served with our mixed greens and toasted bread

21 / 35

Escargots à la bourguignonne

Roasted escargots with butter, garlic, shallot, and parsley

30

Ravioles de Royan au Comté

Sensual little French ravioli stuffed with Comté cheese in truffle cream sauce

24

Tartelette de chèvre frais

Baked goat cheese tart with shallots, truffles, grape, and a veil of 180-days-old Swiss

30

Calamars sautés à la provençale sur salade

Sautéed calamari with garlic, parsley, olive oil, tomato, and mushrooms

23

Foie gras au torchon

Cold foie gras served torchon style

45

Seared foie gras with balsamic duck glaze

56

Moules

Marinières: steamed in white wine and fresh herbs (classic)

Rochelaises: steamed with curry, diced apple, and light cream

Dijonnaises: steamed with Dijon

Creoles: French Caribbean style

Steamed in pink sauce, rum, touch of heavy cream, with herbs, mild spices, cilantro, and chorizo

23 / 31

Salade du marché

Baby lettuce and radicchio with seasonal fruits, tomato, radish,
and Dijon/olive oil/red wine dressing **14**

Salade de betteraves

Oven-roasted fresh beets, diced apple, toasted pine nuts and Brie
cheese **18**

Watermelon Salad

Feta cheese, fresh mint, extra-virgin olive oil **19**

Pâté de campagne maison

Homemade pâté de campagne with onion, pickles, and Dijon **18**

Soupe à l'oignon gratinée

French onion soup au gratin **18**

Mousse de foie de volaille

Chicken liver mousse with onion, pickles, croutons, and Dijon **18**

Poires rôties au bleu fondant

Roasted fresh whole pear with melted blue cheese **23**