



## **STARTER**

Soup of the Day\$12.00	French Onion Soup \$12.00
Baby Arugula Salad with grapefruit, goat cheese crostini\$14.00	
Classic Caesar Salad\$14.00 Salmon Ta	rtare with seaweed and sesame \$15.00
<b>Beet Salad</b> with mandarin, roasted peppers, walnuts, figs, orange zest	
<b>Duck Confit Salad</b> \$16.00 Crispy potato, poached egg, frisée salad, and balsamic vinaigrette	
Pan Seared Dumplings (choice of pork or vegetables) \$12.00	Pan Seared Exotic Wild Mushrooms poached egg, garlic and parsley\$16.00
Sautéed Octopus with grapes, shishito peppers, red bliss potato, chunky chili oil \$18.00	
SMALL BITES	
Braised Veal Cheeks\$22.00 served with creamy three-color tortellini	Braised Berkshire Pork Ribs\$16.00 glazed with honey, soy sauce, rice vinegar, spring onions, ginger and garlic
Vegetable Napoleon	Fresh Veal Sweet Bread\$18.00 mushroom, veggies and Madeira sauce
<b>Half Mussels and Fries</b> (choose one) Classic Mariniere <b>or</b> Provençale (tomato, onions and herbs) <b>or</b> creamy curry white wine shallots sauce	
Creamy Mushroom Seafood Risotto\$18.00 with (Salmon, shrimp, bronzino) with ginger, orange, turmeric sauce	<b>Braised Pork Belly</b> \$16.00 with celery remoulade and pork glaze reduction
MAIN COURSE	
Sautéed Norwegian Salmon\$30.00 with leek and potato stoemp, cherry tomato confit, lemon beurre blanc sauce	Filet of Bronzino\$32.00 served with butternut squash, cranberries, and baby spinach
Mussels and Fries (choose one) Classic Mariniere or Provençale (tomato, onions, and herbs) or creamy curry white wine shallots sauce)	
<b>Bouillabaisse</b> (mixed seafood) served with a tomato and saffron broth with \$32.00 an aioli crostini	
Coq au Vin	Smoked Applewood Duck Moulard Breast\$36.00 served with sweet potato puree veggies, port wine reduction
<b>D'Artagnan Rabbit Leg</b> \$26.00 Served with mashed potato and veggies	Traditional Beef Bourguignon\$34.00 with creamy pasta
<b>Rosemary Burger*</b> filet mignon, caramelized onions, tomato, cheddar cheese\$24.00 with white truffle oil, chipotle cream on a brioche bun and fries	
Creamy Vegetarian Mushroom Risotto\$27 Exotic mushrooms, spinach, cherry tomato	.00 <b>Vegetarian Lasagna</b> \$26.00 with house ratatouille and Gran Padano Cheese