



The Heart of Europe

BAR & RESTAURANT

Bonne Fête Nationale

\$70.00 For three courses per person

ENTRÉE

SOUPE À L'OIGNON GRATINÉE

Caramelized onions, beef broth, croutons, melted cheese.

ESCARGOT VOL-AU-VENT

Escargot in a creamy mushroom and tarragon sauce served in a vol-au-vent pastry.

RATATOUILLE TARTINE

Eggplant, zucchini, bell peppers, tomatoes and goat cheese in a puff pastry tart.

PLAT PRINCIPALE

CASSOULET TOULOUSAIN

White beans, confit duck leg, saucisse de Toulouse (pork sausage), tomato, onion and garlic with bread crumb and herb topping.

POISSON GRILLÉ PROVENÇAL

Grilled fish fillet served on ratatouille with olives, aioli and fresh herbs.

STEAK AU COGNAC

Grilled rib eye steak served with pommes allumettes (crispy hand-cut matchstick fries), bistro salad and creamy cognac and mushroom sauce.

DESSERT

ASSIETTE DE CHOCOLAT

Rich chocolate brownie served with chocolate soil, ganache and chocolate ice cream.

MILLE-FEUILLE

Layers of fine puff pastry with vanilla crème pâtissière.

CRÊPE AU CITRON

Crème fraîche, crushed pistachios, lemon curd, vanilla bean ice cream.

Bon Appétit