

MENU DU CHEF \$56.99

SELECT AN APPETIZER

SOUPE À L'OIGNON GRATINÉE - FRENCH ONION SOUP GF AVAILABLE

SALADE DE FROMAGES SUR TOASTS - SALAD W. MELTED CHEESE TOASTS - GF AVAILABLE

ESCARGOTS DE BOURGOGNE - SNAILS

ASSIETTE DE MOULES FRAÎCHES - FRESH MUSSELS W. SAUCE OF CHOICE (WHEN AVAILABLE)

SELECT AN ENTRÉE

BŒUF BOURGUIGNON - BEEF STEW

SUPRÊME DE VOLAILLE AU CHOIX - CHICKEN W. SAUCE OF CHOICE
CHOICE OF CREAM MUSHROOM OR PROVENCE (TOMATO, GARLIC, BLACK OLIVES, PARSLEY)

MARMITE DE MOULES FRAÎCHES - FRESH MUSSELS POT W. SAUCE OF CHOICE (WHEN AVAILABLE)
SEE PAGE 3 FOR SAUCE CHOICES

SAUMON AU CHOIX - SALMON W. SAUCE OF CHOICE
CHOICE OF BUTTER & LEMON, CREAM MUSTARD, OR PAPILOTTE (TOMATO, WHITE WINE, LEMON, & PARSLEY)

CANARD RÔTI - ROASTED DUCK
PLUS \$7.50 SUPPLEMENT
WHEN AVAILABLE

SELECT A DESSERT

PROFITEROLES, CRÊPE (SUGAR & BUTTER, CHOCOLATE SAUCE, OR SUZETTE), PÊCHE MELBA, OR CRÈME BRÛLÉE

GRAND MARNIER SOUFFLÉ GF
PLUS \$7 SUPPLEMENT

MENU GASTRONOMIQUE \$87

SELECT ANY APPETIZER OF CHOICE, IN ADDITION TO BELOW

CUISSÉS DE GRENOUILLES - FROG LEGS

FOIE GRAS FAIT MAISON
GF AVAILABLE

SAUMON FUMÉ FAIT MAISON
GF AVAILABLE

STEAK TARTAR

SELECT ANY ENTREE BELOW, INCLUDING SPECIALS

FILET MIGNON W. SAUCE OF CHOICE
SAUCE CHOICE OF CREAM & PEPPERCORN OR GORGONZOLA

CARRÉ D'AGNEAU - LAMB CHOPS

STEAK TARTAR

POISSON AUX CHOIX - CHOICE OF ANY FISH

ST. JACQUES - SEA SCALLOPS W. SAUCE OF CHOICE
SAUCE CHOICE OF CHAMPAGNE SAFFRON CREAM OR PROVENCE (TOMATO, GARLIC, BLACK OLIVES, PARSLEY)

SELECT ANY DESSERT OF CHOICE

NO SPLIT PLATES, \$3.50 VEGETABLE CHANGE, \$38 CORKAGE FEE

