

Menu

ENTRÉE

SOUPE À L'OIGNON

French onion soup with toasted bread and melted gruyere cheese.....20

HUÎTRES

Oysters shucked to order with mignonette.....5.5 each

ESCARGOTS DE BOURGOGNE À L'AIL

Snails in garlic and parsley butter.....6/20 12/40

COQUILLE ST JACQUES

Scallops baked in béchamel sauce with gruyère cheese and herbs....9.5 each

STEAK TARTARE

Raw minced fillet steak served with quail egg and condiments..... 32/45

SALADE NIÇOISE

Searred Tuna, green beans, tomatoes, olives, potatoes, eggs, cos lettuce, and mustard dressing.... 27/39

PLATS D'ACCOMPAGNEMENT

Mesclun salad, vinaigrette dressing.....12

Pommes frites.....12

Gratin dauphinoise, potatoes baked in cream and gruyère cheese.....15

Seasonal greens with mustard vinaigrette.....14

PLATS DE RÉSISTANCE

POISSON DU JOUR....MP

Served with seasonal greens and beurre blanc sauce

CANARD À L'ORANGE

Confit duck leg served with boulangère potatoes, and orange sauce.....44

BOEUF BOURGUIGNON

Beef cheeks, baby carrots, confit shallots, potato purée, and red wine sauce.....48

COQ AU VIN

chicken is slowly braised in white wine and garnished with mushrooms and onions.....39

FAUX FILET

300g Porterhouse served with sauce bordelaise60

MINUTE STEAK

220g Eye Fillet steak served with fries, salad and bordelaise sauce.....59

DESSERTS

CRÈME BRÛLÉE

Traditional recipe.....20

FONDANT AU CHOCOLAT

Chocolate fondant served with vanilla bean ice cream.....20

DESSERT DU JOUR.....22

ASSIETTE DE FROMAGES

3 French cheeses, quince paste, walnuts34