

## *Appetizers*

- ◆ SOUP OF THE DAY **9.00**
- ◆ FRENCH ONION SOUP "GRATINEE" **9.00**
- ◆ QUICHE OF THE DAY **9.00**
- ◆ ESCARGOTS IN PARSLEY GARLIC BUTTER SAUCE **9.00**
- ◆ FRESH MANGO AND CRAB SALAD **12.00**
- ◆ MESCLUN SALAD, HOMEMADE DUCK PROSCIUTTO, ROASTED PINENUTS, DRY DILL AND CRANBERRY VINAIGRETTE **14.00**
- ◆ POTATO AND PORTOBELLO MUSHROOM GRATIN WITH GOAT CHEESE AND EXTRA VIRGIN OLIVE OIL SAUCE **10.00**
- ◆ BEEF CARPACCIO MARINATED WITH SMOKED BACON OIL, CAPERS AND A HORSERADISH SAUCE **12.00**
- ◆ TERRINE OF THE DAY , DIJON MUSTARD & CORNICHONS **14.00**
- ◆ SHRIMP AND LEEK RAVIOLI WITH BLACK TRUFFLE CREAM AND HAZELNUTS **14.00**
- ◆ SAUTEED SEA SCALLOPS WITH PROSCIUTTO IN A SWEET PEA AND PARSLEY PUREE AND ROASTED ALMONDS **14.00**
- ◆ SALMON TARTAR PROVENCALE ( BLACK OLIVES, SHALLOTS, ANCHOVIES, LEMON ZEST, OLIVE OIL AND BLACK SEA SALT ) WITH A TARRAGON AND SPICED PEPPER COULIS **14.00**
- ◆ ASSIETTE CAMPAGNARDE (CHEESES, PROSCIUTTO, DRY SALAMI AND OLIVES) **19.00**
- ◆ DUCK FOIE GRAS TERRINE WITH BLACK TRUFFLES, SWEET POTATO COMPOTE , BRIOCHE AND PORT GELATIN **22.00**

## *From the Sea*

- ◆ GRILLED SALMON STEAK WITH TOBIKO CAVIAR AND LEMON ZEST BUTTER **26.00**
- ◆ BOUILLABAISSSE 311 (FISH STEW WITH ANISE FLAVORED BROTH) **26.00**
- ◆ PAN SEARED COD FILET WITH GARLIC AND SHITAKE MUSHROOM BROTH AND GREEN BEAN FOAM **29.00**
- ◆ SHRIMP AND RED PEPPER RISOTTO WITH AGED PARMESAN CHEESE **28.00**
- ◆ GROUPEL FILET PAN SEARED WITH A POTATO LEEK PUREE SPRINKLED WITH WILD BOAR BACON , ROASTED HAZELNUT AND THYME INFUSED OIL **30.00**
- ◆ PAN-SEARED SEABASS WITH CHICKEN TRUFFLE SAUSAGE AND BLACK TRUFFLE SAUCE **32.00**
- ◆ CARIBBEAN LOBSTER TAIL WITH CHAMPAGNE BEURRE BLANC **37.00**

## *From the Land*

- ◆ COQ AU VIN , CHICKEN STEWED WITH POTATOS, ONIONS, MUSHROOM, CARROTS , BACON IN A RED WINE SAUCE **25.00**
- ◆ COUS COUS WITH SAUTEED RED PEPPERS , LEEKS, CARAMELIZED CARROTS, ONIONS, GARLIC WITH CURRY BROTH **24.00**
- ◆ ASPARAGUS OR MUSHROOM RISOTTO WITH AGED PARMESAN CHEESE **26.00**
- ◆ GRILLED PORK MEDALLION STUFFED WITH MUSHROOMS AND HAZELNUTS IN A CAULIFLOWER PURREE WITH A TOUCH OF PORCINI MUSHROOM OIL **28.00**
- ◆ MUSCOVY DUCK BREAST WITH A BLOOD ORANGE AND RED WINE REDUCTION WITH MELTED FOIE GRAS **31.00**
- ◆ BEEF FILET MIGNON WITH COGNAC AND GREEN PEPPERCORN SAUCE **36.00**
- ◆ ROAST RACK OF LAMB WITH A BLACKBERRY REDUCTION **38.00**

## *On the Side*

**SELECT ONE (1) OF THE FOLLOWING SIDE DISHES TO ACCOMPANY ANY COURSE FROM THE SEA OR THE LAND**  
(EXCEPT FOR THE RISOTTOS, COUS COUS AND BOUILLABAISSSE).

- ◆ SAUTÉED POTATOES WITH SHALLOTS AND BACON,
- ◆ FRESH HERBS RICE,
- ◆ SAUTÉED STRING BEANS WITH GARLIC AND SUN-DRIED TOMATOES,
- ◆ MASHED POTATOES,
- ◆ PUMPKIN SALPICON WITH CHIVES AND BACON,
- ◆ ASPARAGUS,
- ◆ STEWED LIMA BEANS WITH TARRAGON AND CHICKEN SAUSAGE

*Enjoy !*

Consuming raw or partially cooked food could be hazardous to your health.