

MAIN COURSES

SALADS & MORE

CLASSIC SALADE NICOISE, CANNED TUNA, EGGS, BEANS	25
WARM CHICKEN SALAD, ORGANIC MESCLUN, CORN, POTATOES	25
QUICHE LORRAINE WITH HAM, SALAD & FRIES	21
CROQUE MONSIEUR/MADAME*, TOASTED SANDWICH W/ HAM, CHEESE, SALAD & FRIES (MADAME FRIED EGG ON TOP*)	18/20
CHEESEBURGER**, WITH FRIES	18

SEAFOOD

GRILLED SALMON** ON A BED OF SPINACH, NICOISE SAUCE (TOMATO, SHALLOT, OLIVE, EVOO)**	35
CAJUN MAHI-MAHI, GRAPEFRUIT-LIME SAUCE & COUSCOUS WITH ALMONDS & RAISINS	37
PAN SEARED COD FISH, WITH POTATO CROQUETTE & GRILLED ASPARAGUS	36
ROASTED TIGER SHRIMP, WITH JASMINE RICE *** & PASTIS SAUCE	49

MEAT & POULTRY

BOEUF BOURGUIGNON, TAGLIATELLE PASTA, BEEF IN A RED WINE SAUCE W/ BRAISED PEARL ONIONS, DICED CARROTS, DICED MUSHROOMS**	34
STEAK TARTARE* WITH SALAD & FRIES	35
CLASSIC STEAK AU POIVRE ** WITH FRIES "BLACK ANGUS SIRLOIN CERTIFIED"	39
FILET MIGNON, BEARNAISE **, WITH FRIES	40
DUCK CONFIT, WITH SLICED POTATOES & CARAMELIZED ONIONS	28
CASSOULET PORK & GARLIC SAUSAGE, DUCK CONFIT & WHITE BEAN IN CASSEROLE	35
ORGANIC ROASTED CHICKEN WITH MASHED POTATOES & NATURAL GARLIC JUICE	35
CHICKEN CURRY, WITH RICE	33
CHICKEN PAILLARD, WITH SALAD & FRIES	29