

# MAIN COURSES

## *SEAFOOD*

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

## *MEAT & POULTRY*

<b>BOEUF BOURGUIGNON, TAGLIATELLE PASTA, BEEF IN A RED WINE SAUCE W/ BRAISED PEARL ONIONS, DICED CARROTS, DICED MUSHROOMS**</b>	<b>34</b>
<b>STEAK TARTARE* WITH SALAD &amp; FRIES</b>	<b>35</b>
<b>CLASSIC STEAK AU POIVRE ** WITH FRIES "BLACK ANGUS SIRLOIN CERTIFIED"</b>	<b>39</b>
<b>FILET MIGNON, BEARNAISE **, WITH FRIES</b>	<b>40</b>
<b>DUCK CONFIT, WITH SLICED POTATOES &amp; CARAMELIZED ONIONS</b>	<b>28</b>
<b>CASSOULET PORK &amp; GARLIC SAUSAGE, DUCK CONFIT &amp; WHITE BEAN IN CASSEROLE</b>	<b>35</b>
<b>ORGANIC ROASTED CHICKEN WITH MASHED POTATOES &amp; NATURAL GARLIC JUICE</b>	<b>35</b>
<b>CHICKEN CURRY, WITH RICE</b>	<b>33</b>
<b>CHICKEN PAILLARD, WITH SALAD &amp; FRIES</b>	<b>29</b>
<b>CHEESEBURGER, WITH FRIES **</b>	<b>18</b>