



ENJOY OUR SPECIALITIES FROM FRANCE

\$32.95 WITH A GLASS OF OUR FEATURED WINE OF THE MONTH

SERVED FOR LUNCH & DINNER

PAELLA

Casserole with mussels,
sea bass, shrimp,
chorizo and rice



COQ AU VIN

Chicken casserole,
cooked in red wine,
with pearl onion,
mushrooms & potato



CASSOULET WITH DUCK

Confit Duck casserole,
served with Toulouse
sausage, bacon
& white bean gratiné



BEEF BOURGUIGNON

Beef stew with
a burgundy wine,
served with mushroom,
potatoes, pearl onions
& carrots.



CASSOULET WITH LAMB

Lamb casserole,
served with Toulouse
sausage & white
bean gratiné



OSSO BUCCO

Braised lamb shanks,
served with pasta &
carrots in a lemon
zest garlic sauce

