



HORS D'OEUVRES

- Escargots**, garlic-parsley butter 12
Smoked duck crostini, minted peas 14
Country pate, pork terrine 10
Duck rillettes, potted confit 10
Saucisson, thin sliced cured sausage 9
Charcuterie Platter, combo of above three 26
Duck foie gras terrine, pear, brioche toast 25
Seared Foie Gras, almond crusted,
bulgur-lentil salad, sherry dressing 26
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Fromage, one, two or three cheese plate 9/15/18

SOUPES ET SALADES

- Soup of the day**, on the black board 8
French onion soup, gratinee 10
Butter lettuce salad, fennel, tomato 8
Endive, arugula, beets, pear, blue, walnuts 14
Goat cheese, crostini, butter lettuce, fig jam 14
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VOLAILLES

- Canard confit**, duck leg, French fries,
butter lettuce salad 23
Coq au vin, chicken thigh braised in red wine,
pearl onions, mushrooms, mashed potatoes 24
Poulet, Chicken breast, roasted garlic-lemon sauce,
haricots vert 25
Magret, duck breast, green peppercorn sauce,
haricots vert 29
Lapin moutarde, braised rabbit in Dijon mustard,
diced aromatic vegetables, ratatouille Nicoise 29
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POISSONS ET FRUITS DE MER

- Prince Edward Island black mussels, sm/lg**
Mariniere: white wine, shallots, garlic 12/21
Provencale: plus tomato, herbs, anis 14/23
Poulette: plus cream, garlic 14/23
Safran: plus cream, saffron 16/25
Idaho trout, lemon butter,
Green beans, roasted almonds 25
Salmon fillet, beurre blanc, spinach 25
Bouillabaisse, Monkfish, rockfish and seafood
in a seafood broth, fennel, saffron, aioli (rouille) 32
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VIANDES (served with French fries)

- Merguez**, grilled lamb sausages, 23
N.Z. Lamb chops, 2/3 marinated & grilled, 27/34
N.Z. Lamb mix, 2 chops and 1 merguez, 32
Beef Filet mignon, cognac-peppercorn sauce 37
Hanger steak, confit shallots, red wine sauce, 32
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SIDES

French fries, mashed or fingerling potatoes,
Green beans, spinach, ratatouille, zucchini 7

MENU DU JOUR prix fixe

On the Black board (3 courses) 39

Split main course fee 3, Corkage fee 25
20% Service added to parties of 6 or more
We accept cash, Visa, MC, Amex, Discover