

Main Courses

Tortellini

Cheese filled pasta in a light cream sauce with fresh tomatoes, mushrooms, herbs and spices.

22.50

Seafood Capellini

With scallops, mussels, tomatoes, roasted red peppers, onion, garlic and virgin olive oil.

25.50

Moules frites "Poulette"

Steamed P.E.I. mussels in a light broth of white wine, butter, garlic, onion, cream, parsley and herbs
Served with Frites.

21.50

Organic Salmon

Poached salmon, fresh dill lemon butter sauce, new potatoes.

27.50

Crevettes au Pernod a la Turque.

Grilled shrimps, shallots, mushrooms, cream, pernod sauce served with rice.

26.50

Filet of Pork "Dijonnaise"

Pork Tenderloin with a Dijon mustard & cream sauce, with mushroom and shallots
Served with mashed potatoes.

22.50

Grilled Calf Liver "Lyonnaise"

Provimi liver with sautéed onions with a side of Frites.

22.50

Merguez Frites" a l'Algerienne"

Grilled Merguez sausages, spicy tomatoe sauce,side of rouille.

23.95

Medallions of Veal Tenderloin "au calvados"

In a Calvados sauce with white wine, cream, mushroom, shallots, herbs and fresh pasta

25.50

Classic "Steak & Frites"

N.Y. Striploin with maître d'hôtel butter served with Frites.

32.50

Onglet Steak "à l'échalotte"

Tasty grilled hanger steak in a butter sauce with shallots and parsley served with Frites.

22.50

Grilled Lamb chops

With "Herbes de Provence" complemented with Frites.

25.50

Breast of Chicken "Basquaise"

Free range breast of chicken with fresh herbs, olives, roasted red peppers, tomato and garlic
Served with mashed potatoes.

23.50

Confit of Duck

A tender duck leg baked in its own juice and served with sautéed garlic potatoes.

26.50

A selection of additional dishes is available upon request:

Pepper Steak, Veal Kidneys, Tripes, Andouillette and Steak Tartare.

We are happy to accommodate your requests for Split Orders, Side Orders and Special Sauces at an additional cost of \$4.00 and up. * Please note that for parties of 8 or more people, a 15% gratuity will be added to the bill.

June 17