Main Courses

Tortellini
Cheese filled pasta in a rosé sauce with fresh tomatoes, mushrooms, herbs and spices.
22.50

Lobster and shrimp Fettuccine
With lobster, shrimps, tomatoes, spinach, garlic, red onion. White wine and cream.
29.50

Moules frites "Poulette"
Steamed P.E.I. mussels in a light broth of white wine, garlic, onion, cream, parsley and herbs
Served with Frites.
22.50

Niçoise salade with grilled Organic Salmon
Grilled salmon served on a classic "Niçoise salade"
25.50

Crevettes au Pernod a la "Marseillaise".
Grilled shrimps, shallots, mushrooms, cream, Pernod sauce served with rice.
26.50

European seabass
Pan seared European seabass filet in a lemon butter caper sauce served with rice.

25.50

Grilled Calf Liver "Lyonnaise"
Provimi liver with sautéed onions with a side of Frites.
22.50

Medallions of Veal Tenderloin "a l'ancienne"
In a pommery mustard sauce with white wine, cream, mushroom, shallots, herbs and 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, herbs butter, shallots, parsley, served with Frites.
24.50

Grilled Lamb chops
With "Herbes de Provence" complemented with Frites.
27.50

Breast of Chicken "Lemon confit"
Free range breast of chicken with fresh herbs, white wine, shallots, roasted red pepper and lemon confit sauce, served with mashed potatoes.
25.75

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 $35.50, Veal Kidneys $28.50, Tripes $28.50, Andouillette $26.50 and Steak Tartare $32.50.

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 18