# ***APPETIZERS***

### *Soup Du Jour*
**9.50**

### *Gazpacho*
**10.95**

### *Fish Soup "St. Tropez"*
With rouille and grated Emmenthal.
**12.50**

### *Salade Maison*
A mix of baby greens, Boston lettuce, cherry tomatoes and Belgian endive with François' famous vinaigrette.
**10.50**

### *Salade "Zazou"*
Roasted tomatoes topped with warm goat cheese and herbs, served on a bed of greens.
**15.50**

### *Crudités*
An assorted salad plate including fresh sliced tomatoes, mushrooms, celery rémoulade, beets, leeks, shredded carrots and a variety of greens.
**Small 11.50 Large 16.95**

### *Seafood Gratin*
Shrimps, Sea scallops, in a béchamel sauce.
**17.50**

### *Caesar Salad*
Crisp Romaine lettuce, home-made croutons and our original garlic dressing.
**Small 11.50 Large 15.50**

### *Foie Gras*
Duck Foie Gras on a bed of baby greens served with a walnut dressing.
**21.50**

### *Smoked Salmon*
Garnished with lettuce, onions, capers and celery rémoulade.
**14.50**

### *Escargots "Bourguignonne"*
Snails in a delicate white wine shallot, garlic, butter, herbs and parsley sauce.
**13.50**

### *Grilled Calamari*
Lemon, balsamic vinegar, virgin olive oil on a bed of greens with diced tomatoes and Belgian endive.
**15.50**

### *Moules "Poulette"*
Steamed P.E.I. mussels in a light broth of white wine, garlic, onion, cream, parsley and herbs.
**13.50**

### *Home-made Pâté de Campagne*
A coarse pâté of chicken liver and pork.
**12.50**

### *Rillettes*
Normandy style pure pork rillettes.
**12.50**

### *Cochonnailles*
An assortment of smoked ham, salami, garlic sausage, pâté and rillettes, served with Dijon mustard and Gherkins.
**19.50**

**June 2019**