

PRIX FIXE DINNER \$ 59.

AMUSE BOUCHE+APP.+ENTREE+DESSERT

APPETIZER

- FRENCH ONION SOUP "AU GRATIN" WITH GRUYERE 10.
- MUSSEL CHOWDER WITH AIOLI BAGUETTE 13.
- TOMATO "SURPRISE" BOSTON LETTUCE HEART AND GINGER DRESSING 13.
- ISLAND CREEK OYSTER 6 peaces \$18
- MARINATED SALMON TARTARE, LEMON VINAIGRETE & SALMON CAVIAR 15.
- CRAB & AVOCADO NAPOLEON WITH LEMONGRASS & CILANTRO 15.
- TRADITIONAL BAKED ESCARGOT IN FINE GARLIC & PARSLEY BUTTER 15
- SEARED FOIE-GRAS, CARAMELIZED SWEET AND SOUR PEAR 18.
- CRISPY GOAT CHEESE, WALNUTS AND HONEY MUSTARD DRESSING 14.

ENTREE

- GRILLED TUNA "AU POIVRE", POTATO STRAW, BLACK PEPPER SAUCE 32.
- STEAMED MUSSEL MARINIERE SERVED WITH FRENCH FRIES 24.
- ROASTED BEEF TENDERLOIN, POMMES DAUPHINE AND MOREL SAUCE 35.
- "STEAK *TARTARE" MIXED IN FRONT OF YOU, DEPENDING ON YOUR TASTE 29.
- "LE BOURGUIGNON" BRAISED SHORT RIBS IN PINOT NOIR REDUCTION 28.
- ROASTED FREE RANGE CHICKEN, POTATO PURÉE & CHICKEN JUS 28.
- DUCK LEG CONFIT, SAVOY CABBAGE AND DUCK JUS 30.
- VEGETARIAN RISOTTO TOMATO CONFIT 26.

DESSERT

- FRESH FRUIT SALAD 11.
- VALENTINE'S ASSORTED DESSERT (SOUFFLE, CREAM BRULE, ICED NOUGAT) 16.
- ROASTED APPLE CRUMBLE, WHIPPED VANILLA CREAM CHANTILLY 12.
- ICED NOUGAT WITH RASPBERRY COULIS 13.
- ORANGE CREME BRULEE 12.
- WARM CHOCOLATE MOLTEN CAKE, VANILLA ICE CREAM 12.
- SORBET: RASPBERRY, LEMON, PASSION-FRUIT, BLACKCURRANT& LEMON MERINGUES 12.
- SOUFFLE GRAND MARNIER 14.

SIDE DISH \$6 : FRENCH FRIES - VEGETABLES - SAUTEED SPINACH - RISOTTO - MESCLUN SALAD

