



## ❖ Appetizers ❖

- Assiette de charcuterie**.....15  
Cold cuts platter, pickled onions and gherkins
- Frisée aux Lardons**.....10  
Salad, poached egg, croutons and bacon
- Salade de chèvre chaud**.....15  
Warm goat cheese on crusty toast and Mesclun salad
- Escargots au beurre d'ail**.....12  
½ dozen gratinated escargot, garlic butter
- Foie-gras poêlé**.....18  
Pan seared duck liver, caramelized apple and raisin glaze
- Soupe gratinée à l'oignon**.....12  
Onion soup served with crouton, gratinated with Emmental cheese

## ❖ Weekday “Cocottes” ❖

- Monday / Coq au vin**.....22  
Braised corn fed chicken in red wine sauce, sautéed mushrooms, caramelized onions, potato purée
- Tuesday / Navarin d'Agneau**.....26  
Braised lamb and seasonal vegetables, served with roasted new potatoes
- Wednesday / Boeuf Bourguignon**.....26  
Braised beef in red wine, served with sautéed mushroom, caramelized onion, potato purée
- Thursday / Chef's Special**.....26  
Change weekly, ask your waiters for assistance
- Friday / Blanquette de Veau**.....26  
Braised veal with mushroom, carrots, pearl onions in rich velvety cream sauce with herb butter rice

## ❖ Main Courses ❖

- Côte de porc “Charcutière”**.....22  
Roasted pork chop, potato purée and sauce “Charcutière”
- Souris d'agneau braise**.....28  
Braised lamb shank, roasted roots vegetables in red wine sauce
- Confit de canard**.....28  
Duck confit served with “Sarladaise” potatoes
- Bavette à l'échalotte**.....22  
Grilled flank steak, caramelized shallot, French fries
- Steak au poivre**.....28  
Grilled grain fed sirloin steak served with fries and green peppercorn sauce
- Bar poêlé**.....18  
Pan seared seabass served with braised leeks, crushed new potato and tomato basil fondue

## ❖ Cheeses & Desserts ❖

- Assortiment de fromages**.....18  
Selection of cheeses with salad
- Crème Brûlée**.....10  
Vanilla custard and caramelized brown sugar
- Profiteroles**.....10  
Puff pastry with vanilla ice cream and hot chocolate sauce.
- Fondant au chocolat**.....12  
Chocolat lava cake, Berry coulis

