

Dinner Menu

Starters

BISQUE DE HOMARD traditional lobster soup, croutons, rouille sauce, crème fraîche

SALADE LA BRAISE mixed salad, poultry, raw vegetables, croutons, pecorino, and French vinaigrette

SALADE NIÇOISE romaine lettuce, green beans, tomato, boiled potato, egg, seared tuna, anchovies, olives, French vinaigrette

ROSACE DE MELON ET JAMBON CRU « SERRANO » fresh melon, Spanish Serrano ham, pomegranate, vinaigrette

SAUMON CROSTINNI gravlax, French baguette, boiled egg, capers, pickled cucumber

TARTARE DE SAUMON salmon tartar with quail egg and salad

TOMATO CREVETTES beef steak, tomatoes filled with shrimp salad

CROQUETTE DE CREVETTES Belgian shrimps croquettes with lemon and fried parsley

HUITRE MIGNONETTE fresh oyster with mignonette sauce, shrimp sautéed in garlic, herbed butter

ESCARGOTS DE BOURGOGNE snails cooked in garlic butter and croutons

CUISSES DE GRENOUILLES À LA FRANÇAISE frog leg French style

Main Courses

POULET DE BRESSE RÔTI rotisserie French Bresse chicken with gravy or Beaujolais sauce

POULET DE BRESSE SIGNATURE POCHÉE À LA CRÈME French Bresse chicken poach and morel cream sauce

VOL AU VENT LA BRAISE baked puff pastry with chicken vegetables and mushroom sauce

VOL AU VENT SAUCE HOMARDINE baked puff pastry with shrimp seafood mushroom and lobster sauce

VOL AU VENT VÉGÉTARIEN baked puff pastry with seasonal vegetables wild mushroom

LOUP DE MER ENTIER EN CROUTE DE SEL

THON GRILLÉ À LA SAUCE VIERGE ET RIZ AU JASMIN grilled marinated tuna with sauce vierge and jasmine rice

HOMARD TOUT STYLE (PRIX DU MARCHE) lobster prepared any style ask your server (market price)

POISSON DU JOUR catch of the day asked your server for the daily catch

TOURNEDOS ROSSINI PURÉE DE POMME DE TERRE Angus beef tenderloin seared foie grass black truffle mashed potato

ANGUS FAUX-FILET STEAK SAUCE BÉARNAISE 12 oz. Angus choice rib eye served béarnaise sauce

Children's Menu

BLANC DE POULET FERMIER golden fried chicken tenders side: mashed potatoes, French fries, or salad dessert: profiteroles or fraise melba

POULET, MACARONI ET FROMAGE macaroni pasta cooked with chicken in Mornay sauce au gratin side: mashed potatoes, French fries, or salad dessert: profiteroles or fraise

Desserts

CREPES SUZETTE French crepes with orange juice and Grand Marnier

PROFITEROLES French choux, vanilla ice cream, chocolate ganache and Chantilly

FRAISE MELBA strawberry sorbet, strawberry compote and chantilly

CRÈME BRULEE homemade French vanilla crème with caramelized sugar

MACARON CHOCOLAT, GLACE CARAMEL BEURRE SALE big chocolate macaroon with salted caramel ice cream

COLONEL lemon sorbet with vodka