

MENU VÉGÉTARIEN

Les Amuses-Bouches

Toasts et Tapenade

House olive tapenade on toasts

Bouchées aux champignons

House made potato chips topped with aioli, and scalloped mushrooms with dressing and chèvre

Les plats

Salade et Haricots Verts

French green beans, chèvre, cabbage, brussels sprouts leaves, baby lettuces, sliced almonds, crème fraîche vinaigrette

Carpaccio de Tomates

Thinly sliced Tomato dressed in citrus and olive oil

Asperges Grillées

Grilled asparagus with romesco sauce

Pissaladière

Stewed peppers tomato and onions in garlic vinegar and oil.
Served with pan fried scalloped potatoes

Ratatouille

Our rendition of the classic served with sautéed spinach and a fresh potato salad

Les desserts

Profiteroles

Dipped in chocolate and filled with vanilla pastry cream

Mousse au chocolat

Gluten free

Coffee