

# MENU

## *Les Amuses-Bouches*

### **Gambas Provençale**

Citrus marinated shrimp on the grill finished with white wine garlic tomato and basil

### **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 Boeuf**

Thinly sliced raw beef dressed in citrus and olive oil

### **Thon Rouge**

Seared ahi tuna in sherry and shallot sauce with a simple fresh potato salad

### **Pissaladière au mouton**

Lamb sausage grilled and accompanying stewed peppers, tomato, onions and garlic in vinegar and oil

### **Bavette de Boeuf**

Seared skirt steak finished with a green herb sauce and served with sautéed spinach

## *Les desserts*

### **Profiteroles**

Dipped in chocolate and filled with vanilla pastry cream

### **Mousse au chocolat**

Gluten free

### **Coffee**