

Prix Fixe

(CHOOSE FROM MENU ITEMS MARKED *
COFFEE, TEA OR SOFT DRINK INCLUDED)

FORMULE EXPRESS	14
Choose a Mise en Bouche and a Plat Principal	
or...	
Choose a Plat Principal and Dessert	
FORMULE DÉJEUNER	19
Choose a Mise en Bouche, Plat Principal and Dessert	

Mise en Bouche

(First Course)

GLASS OF RED OR WHITE HOUSE WINE	5
*SALADE VERTE	5
Bibb Lettuce, Mustard Vinaigrette	
*POTAGE ST. GERMAIN	6
English Pea Soup, Lardons, Mushrooms	
*GRATIN DE PÂTE "FAÇON PEGGY"	6
Macaroni Gratin, Comté, St. André and Morbier Cheese	
MOUSSE DE FOIES DE VOLAILLE	7
Chicken-Liver Mousse, Tomato Coulis, Endive Salad	
ESCARGOTS BOURGUIGNONS	8
Six Burgundy Snails, Herb Garlic Butter	
MOULES MARINIÈRES	8
Mussels, White Wine Herb Broth, Toasted Baguette	
TARTE À LA TOMATE	7
Tomato Tart, Dijon Mustard, Frisée Salad	

Plats Principaux

(Main Course)

*QUICHE D'ASPERGE BLANCHE	12
White Asparagus Quiche, Comté Cheese, Oven-Dried Tomatoes	
*SALADE NIÇOISE	12
Tuna Confit, Hard-boiled Egg, Radish, Haricots Verts, Tomatoes, Red Bell Pepper	
*CONFIT DE CANARD	12
Preserved Duck Leg, Fingerling Potatoes, Haricots Verts, Pearl Onions, Duck Broth	
*OEUF EN MEURETTE	12
Red Wine-Poached Eggs, Toast, Lardons, Pearl Onions, Mushrooms	
PAVÉ DE SAUMON GRILLÉ À LA TAPENADE, ACCOMPAGNÉ DE SA RATATOUILLE	13
Grilled Salmon Filet, Olive Tapanade Rub, Warm Ratatouille	
POULET RÔTI À LA MOUTARDE	13
Mustard-Roasted Chicken Leg, Red Bliss Potatoes, Asparagus	
STEAK AU POIVRE	15
Black Pepper-Crusted Steak, Cognac Sauce, Spinach, Potatoes	

Desserts

*CRÈME CARAMEL	5
Vanilla Custard with Caramel	
*MOUSSE AU CHOCOLAT	5
Chocolate Mousse	
*GLACES ET SORBETS	5
Daily Selection of House-Made Ice Creams and Sorbets	
ASSIETTE DE FROMAGES	8
Daily Cheese Selection, Salad	