

# Appetizers

Salade du Marché.....12.  
**Mixed Greens Salad with Extra Virgin Olive Oil, Red Wine Vinager.Radish and diced Tomato and Parsley**

Pâté de Campagne Maison .....15  
**100% Homemade. FYI: There is a lot of different style of Pâté in my country of Origin (France) for some this one would look like a cold meat loaf or cold cutlet! This is not at all the case. If you serve this Hot it will be hard to eat :) My Pâté is very good and it's a recipe that took a lot of time (served like this till 14 years here) to balance out because it's "not enough fatty" Just my choice. You can ask waiter for a taste before to order one, I won't mind at all, you should appreciate what you have as well as I want you satisfied :)**

Salade de Betteraves  
**Oven roasted fresh Beets, diced Apple, toasted Pine Nuts and Brie cheese.....15**

Soupe à l'Oignon gratinée (*signature*).....15  
**French Onion Soup au Gratin And Yes, it's Vegetarian, surprise... it's tasty:)**

Poires rôties au Bleu Fondant  
**Roasted fresh whole Pear with melted Blue cheese.....19**

Calamars Sautés à la Provençale sur Salade  
**Sautéed Calamari with Garlic, Parsley, Olive Oil, Tomato and Mushrooms.....19**

Steak Tartare, Notre Salade Melangee et Pain grillé  
**Steak Tartare served with our Mixed Green and toasted Bread.....18/ 30**

Escargots à la Bourguignonne (*rarely served that way when we found the Shells*)  
**Roasted Escargots (1/2 dozen in the Shell) stuffed with Butter, Garlic, Shallots and Parsley.....25**

Ravioles de Royan au Comté (*rare find*)  
**Sensual little French Ravioli stuffed with Comte cheese in Truffle Cream Sauce.....20**

Tartelette de Chèvre frais aux Echalotes, Truffes, Raisins confits et Voile de vieux Gruyère  
**Baked Goat Cheese Tart with Shallots, Truffles, Grape and a Veil of Swiss age 180 days.....25**

Foie Gras au Torchon, recette Maison **\*(See intro page)**  
**Cold served Foie Gras Torchon style (homemade recipe, subtle but flavorful).....38.00**  
**Seared Foie Gras with Balsamic Duck Glaze "special occasion" ask your server .....48.00**

Moules / **Mussels**: we don't do French Fries, but we have an excellent Bread with it :)......18.00/30.00

**\* Marinières: steamed in White Wine and fresh Herbs (classic one, found anywhere)**

**\*Rochelaises: steamed with Curry, diced Apple and light Cream (signature)**

**\*Dijonnaises: steamed Mussels with Dijon Mustard Sauce (Americans Favorite)**

**\*Creoles: French Caribbean style (signature)**

**Steamed in pink Sauce , Rum , touch of Heavy Cream, with Herbs, mild Spices and Chorizo**

**We use only pink Himalayan Or Sea salt in our premises**  
*We accept cash, check (with address), AMEX and major cryptocurrencies*  
*(BTC - ETH - XRP)*