

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 Maison15
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 server48.00

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)