

DE LA MER FROM THE SEA

DORADE AVEC CREVETTES

Grilled mahi mahi fillet and sautéed shrimps
served with a creamy white wine and tarragon sauce



MÉROU DES CARAÏBES

Pan seared grouper fillet served with garlic,
parsley, tomato and sparkling wine oil,
accompanied with steamed potato and spinach

SAUMON VANILLE

Grilled salmon fillet layered with vanilla
and orange creamy sauce



FILET DE LOUP DE MER, SAUCES AUX HERBES

Broiled sea bass fillet with garlic and herbs oil, over grilled vegetables

THON AVEC TAPENADE EN CROÛTE

Seared tuna loin and finish in the oven served with fruit comfit
and risotto rice

DE LA TERRE FROM THE LAND



POULET AU CALVADOS

Grilled chicken breast with baked apple

BOEUF TOURNEDOS

Grilled beef medallions, served with red wine
and black pepper and béarnaise sauce

FILET MIGNON

Grilled beef tenderloin with Cabernet Sauvignon reduction,
served with mashed potatoes and sautéed vegetables

CANARD AU PORTO ET MIEL

Roasted duck, with a Port wine reduction and honey



These are healthy dishes which help in maintaining a balanced diet.

SPÉCIALITÉS DU JOUR
SPECIALITIES OF THE DAY



LES HORS D'OEUVRE COLD APPETIZERS

SALADE NIÇOISE

Garden greens with sealed tuna,
potatoes anchovies and boiled egg



SALADE VERTE AUX POIRES DU VILLAGE

Field greens, roasted pears and goat cheese
with orange, honey and mustard dressing



BOEUF TARTAR

Steak tartar with olive oil, lemon juice,
capers and anchovies

PÂTÉ DE CANARD AU POIVRE VERT

Ground duck with green peppercorns pate

LES POTAGES SOUPS

SOUPE A L'OIGNON GRATINEE

White Zinfandel French onion soup with
roasted gruyère crust



BOUILLABAISSE

Fish and seafood bouillon with vegetables
and saffron essence

LES HORS D'OEUVRE WARM APPETIZERS

QUICHE LORRAINE

Wonderful combination of cheese custard
pie and saffron essence filled with bacon
and sautéed onion

FEUILLETÉ D'ESCARGOT, FAÇON LAURENT

Escargot in a baked phillo pastry cup with
Roquefort cheese and walnut sauce

LES CRÊPES AUX CHAMPIGNONS

Crepes filled with mushroom, sautéed
with fine herbs and goat cheese, gratinated
with leek creamy sauce