



## LES ENTRÉES FROIDES COLD APPETIZERS

### SALAD NICOISE

Garden greens with rucula, diced grilled tuna, potatoes, boiled egg, anchovies and black olives, tossed with balsamic-mustard vinaigrette



### SALADE VERTE AUX POIRE DU VILLAGE

Wild greens with roasted pears tossed with raspberry vinaigrette and topped with goat cheese, roasted sliced almonds and seasonal fruit



### BOEUF TARTAR

Steak tartar with olive oil, lemon juice, capers, anchovies served with tapenade crouton

### PÂTÉ DE CANARD AU POIVRE VERT

Finely ground firm textured duck with green peppercorns and Kirsch, served with onion marmalade and grated orange peeled

## LES HORS D'OEUVRE WARM APPETIZERS

### QUICHE LORRAINE

Golden baked pastry shell stuffed with sautéed onion and bacon, mixed with Gruyère cheese, egg and milk

### FEUILLETÉ D'ESCARGOT, FAÇON LAURENT

Escargot in a baked puff pastry cup with a 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.

## LES POTAGES SOUPS



### SOUPE A L'ORGNON GRATINEE

White zinfandel french onion with roasted Emmental crust



### BOUILLABAISSE

Fish and seafood combination with vegetables simmered in a tomato and saffron infusion





**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 CARAIBES

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

**DE LA TERRE  
FROM THE LAND**

POULET AU CALVADOS

Grilled chicken breast served with baked apple

BOEUF Tournedos

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

CANARD AU PORTO ET MIEL

Roasted duck, nicely crisp, enhanced with a Port wine reduction and honey

ENTRECÔTEDE CHEVREUIL

Grilled venison chop, served with sautéed wild mushrooms and glazed onions pearls



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



## DESSERTS

### L'ASSIETTE DE FROMAGES

Assorted cheeses served with nuts and tomato marmalade

### CHARLOTTE FRUITS DE ROUGES

Red berry mousse with almond biscuits

### VANILLA CREME BRÛLÉE

Creamy vanilla custard with a sugar crust

### CREPES AU KIR ROYAL SABAYON

Crepes with a blend of Cointreau, goat cheese and exotic fruits

### COULANT AU CHOCOLATE

Warm chocolate biscuit with melted ganache

### TARTA TATIN

Butter caramelized upside-down apple tart

