

Les Amuse-gueules (appetizers or bar food)

Escargots a la Bourguignonne

with a parsley butter sauce

6.50

Asperges Blanches with Sabayon Sauce

white asparagus

5.50

Artichaut

steamed artichoke served with drawn butter

5.50

Cheese Plate

three selections

12

Charcuterie Plate

house-made and served with cornishons

12

Les Soupes et Salades

Soupe des Ardennes

potato leek soup with endives and homemade croutons

5.50

Soupe a l'Oignon

the classic french onion soup

6.50

Salade Nicoise

served with crostini and tapenade

10

Endive Poire Roquefort Salade

Belgian endive, pear and roquefort salad with walnuts

8.50

Sides

Frites

fries

4

Ratatouille

4

Salade Verte

butter lettuce with classic vinaigrette

4

Haricots Verts

4

Puree

mashed potatoes with cream

4

Les Plats (main courses)

Steak Frites

ribeye with fries with your choice of:

sauce au poivre, roquefort sauce, beurre maitre 'd

16.50

Steak Tartare

the classic handcut ground all natural steak, served cru

with a raw egg on top

14

Confit de Canard

duck leg preserved in its own fat

served with fries

15

Côte du Porc

pork chop grilled with a thyme reduction

served with potato purée

14

Fillet de Poisson

snapper with a beurre blanc served with haricots verts

15

Coquilles St. Jaques Grillé

scallops grilled with tardon served with frisée

15

Ratatouille

10

Bolognaise

10

Les Desserts

Crème Brulée

4

Tarte d'Eva

chocolate pear tart

4