



Restaurant week

MENU

APPETIZERS

French onion soup

Mussels Mariniere

Tricolor Salad

MAIN COURSES

*Rosemary marinated hanger steak over
tomato jam with potato gratin*

*Coq au Vin slow braised in red wine with
mushrooms, pearl onions, bacon and fresh
pappardelle*

*Salmon en Croute: in a puff pastry with
creamed spinach in a dill, white wine cream
sauce with haricots vert*

DESSERTS

Lemon meringue tarte

Blood orange sorbet

Chocolate mousse

