

LE MONDE

DINNER MENU | 4:00 PM - CLOSE

HORS-D'OEUVRES

Soupe à L'Oignon Gratinée - 16
3 kinds of cheese, croutons

Broiled Garlic Shrimp
À La Persillade - 21
olive oil, parsley, country bread

Tuna Tartare* - 22
yellowfin, mango, avocado,
ginger, sesame oil, peanuts

Escargot de Bourgogne - 18

Grilled Mediterranean Octopus - 24
chickpea panisse, fennel salad,
tomato emulsion, basil oil

Foie Gras Terrine - 28
mixed berry confiture, marinade
cognac grapes, brioche toast

Cheese Soufflé - 22
a light and airy French
classic, made with gruyère
and parmesan, served with
truffle-cream sauce



Fromage et Charcuterie - 28
chef's daily selection of cheese and meats,
homemade bread & berry compote

TARTES ET PIZZETTES

Burrata Tart - 20
roasted tomato, basil, olive oil

Truffle Flatbread - 21
béchamel sauce, gruyère,
shiitake mushrooms, truffle oil,
prosciutto, baby arugula



Margarita Flatbread - 18
fresh burrata, roasted tomato, basil

Goat Cheese & Potato Tart - 23
caramelized onions, frisee
greens, truffle oil

Tarte Flambée - 20
onion, mascarpone cheese, lardon

SALADES

Organic Quinoa - 19
watercress, hearts of palm, tomato,
avocado, quinoa, pineapple salsa

Endive - 19
green apples, roquefort,
caramelized walnuts, dijon

Caesar Salad - 18
cherry tomatoes, anchovies,
shredded parmigiano, homemade
croutons, Caesar dressing

ADD: CHICKEN 8, SHRIMP 9, SALMON 12

PLATS PRINCIPAUX

Roasted Organic Chicken French haricot verts, mashed potatoes, Morel sauce - 34

Duo of Duck leg confit and duck breast, salsify, celery root purée, spinach,
blood orange madeira wine glaze - 39

Mushroom Ravioli mushroom, port wine emulsion, parmigiano, truffle olive oil - 28

Moules Frites MARINIÈRE OR PROVENÇAL mussels, hand cut french fries - 28

Grilled Norwegian Wild Salmon* potato pavé, baby bok choy, Peruvian pepper emulsion - 36

Tuna Niçoise* grilled tuna, mixed greens, string beans, red peppers, red onions, potatoes,
anchovy, eggs, niçoise olives, citrus dressing - 27

Whole Roasted Black Seabass oven roasted fish, vegetable tartelette, sauce vierge - 39

Steak Frites* 12 oz. aged NY shell steak, hand cut fries, green peppercorn or béarnaise sauce - 48

Braised Short Ribs carrots, pearl onion, mushroom, lardons, served with homemade pasta - 45

Lamb Shank mediterranean couscous, grilled zucchini, squash, chickpeas - 40

Homemade Veggie Burger guacamole, arugula, sweet potato fries - 24

Le Monde Burger* lettuce, tomato, caramelized onions, gruyère, hand cut fries, béarnaise sauce - 24
BACON, AVOCADO, SUNNY SIDE UP EGG 2

PLATS D'ACCOMPAGNEMENT

Hand Cut French Fries - 9

Homemade Bread - 4

Sweet Potato Fries - 10

Vegetable du Jour - M/P

Truffle Fries - 12

Executive Chef & Partner S.Guaman