

Marseille

RESTAURANT WEEK

JANUARY 20TH – FEBRUARY 12TH

THREE COURSE PRIX FIXE DINNER 45.

—APPETIZER—

SCALLOP QUENELLE
sauce americaine, lobster coral dust

STEAK TARTARE CLASSIQUE
classic seasonings, grated bottarga, grilled miche

BISTRO SALAD
radishes, dijon mustard vinaigrette

—ENTREE—

WHOLE ROASTED TROUT RIVIERA
*stuffed with spinach, confit tomato, aged parmesan,
butter-caper sauce*

BRAISED PORK SHANK
pearl couscous, apricot jus, citrus gremolata

COQ AU VIN
*red wine braised chicken, mashed potatoes,
mushrooms, pearl onions, carrots, bacon lardon*

—DESSERT—

VANILLA CRÈME BRÛLÉE *fresh berries*

CHOCOLATE LAVA CAKE

PROFITEROLES

Marseille

RESTAURANT WEEK

JANUARY 20TH – FEBRUARY 12TH

TWO COURSE PRIX FIXE LUNCH 30.

—APPETIZER—

SOUPE AU PISTOU
Nicoise vegetable soup, coquillettes

HOLLAND LEEKS VINAIGRETTE
eggs, poppy seeds, micro greens, dijon vinaigrette

BISTRO SALAD
radishes, dijon mustard vinaigrette

—ENTREE—

COQ AU VIN
*red wine braised chicken, mashed potatoes,
mushrooms, pearl onions, carrots, bacon lardon*

TROUT MEUNIÈRE
sautéed spinach, potatoes, beurre blanc

MUSHROOM RISOTTO
*foraged mushroom cream, crème fraîche,
grated parmesan*

—DESSERT—

CHOICE OF ANY DESSERT FROM THE MENU
(supp. \$10)