

Marseille

PRIX FIXE DINNER

Three Course 59.

— APPETIZER —

SOUPE A L'OIGNON GRATINÉE

beef broth, cave aged gruyère, crostini

SPRING RISOTTO

peas, fava beans, crème fraiche, parmesan

ESCARGOTS EN PERSILLADE

herb - garlic butter, baguette crostini

BISTRO SALAD

bibb lettuce, mustard vinaigrette, radishes

— ENTREE —

POULET RÔTI

*roasted half chicken, creamy polenta,
braised swiss chard, sauce aux champignons*

STEAK FRITES

angus hanger steak, fries, béarnaise

TROUT MEUNIÈRE

haricots vert, parsley potatoes

VEGETABLE COUSCOUS

*zucchini, eggplant, cauliflower, carrots, purple potatoes,
garbanzos, dates, almonds, moroccan tomato sauce*

— DESSERT —

VANILLA CRÈME BRÛLÉE *fresh berries*

POT DE CRÈME AU CHOCOLAT *chantilly cream*

PROFITEROLES *valrhona chocolate sauce*

FRESH BERRIES *chantilly cream*