

Marseille

RESTAURANT WEEK

JULY 20TH – LABOR DAY

THREE COURSE PRIX FIXE DINNER 45.

— APPETIZER —

PISTOU SOUP

*Provençal vegetables, basil pesto,
coquillettes pasta, grated parmesan*

SUMMER RISOTTO

corn, peas, tomatoes, crème fraîche, parmesan

BISTRO SALAD

bibb lettuce, mustard vinaigrette, radishes

— ENTREE —

CHICKEN CORDON BLEU

*chicken breast stuffed with ham & emmental cheese
with pommes puree, sauce à la moutarde*

SKATE WING MEUNIÈRE

haricots vert, beurre blanc

BŒUF BOURGUIGNON

*bacon lardon, pearl onions, carrots,
creamy mashed potatoes*

— DESSERT —

CRÈME BRÛLÉE *seasonal berries*

CHOCOLATE MOUSSE *chantilly cream*

PROFITEROLES

vanilla ice cream, valrhona chocolate sauce

Marseille

RESTAURANT WEEK

JULY 20TH – LABOR DAY

TWO COURSE PRIX FIXE LUNCH 30.

— APPETIZER —

PISTOU SOUP

*Provençal vegetables, basil pesto,
coquillettes pasta, grated parmesan*

ROASTED BEETS

whipped goat cheese, chives, honey vinaigrette

BISTRO SALAD

bibb lettuce, mustard vinaigrette, radishes

— ENTREE —

CHICKEN SCHNITZEL

*arugula, castelvetrano olives,
grated caciocavallo cheese*

SUMMER RISOTTO

corn, peas, tomatoes, crème fraîche, parmesan

SKATE WING MEUNIÈRE

haricots vert, beurre blanc

— DESSERT —

(supp. \$10)

CRÈME BRÛLÉE *seasonal berries*

CHOCOLATE MOUSSE *chantilly cream*

PROFITEROLES

vanilla ice cream, valrhona chocolate sauce