

# Marseille

## FRENCH RESTAURANT WEEK

JULY 4TH - JULY 19TH

THREE COURSE PRIX FIXE

LUNCH OR DINNER 45.

### —APPETIZER—

PISTOU SOUP

*Provencal vegetables, basil pesto,  
coquillette pasta, grated parmesan*

SUMMER RISOTTO

*corn, peas, tomatoes, crème fraiche, 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 MEUNIÈRE *haricots vert, beurre blanc*

VEGETABLE COUSCOUS

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

### —DESSERT—

CRÈME BRÛLÉE *seasonal berries*

CHOCOLATE MOUSSE *chantilly cream*

PROFITEROLES

*vanilla ice cream, valrhona chocolate sauce*