



## MENU DU DEJEUNER

### SOUPES

#### La Soupe à l'oignon

Gratinated Onion Soup with Emmenthal Cheese

60

#### La Soupe de Tomate

Oven Roasted Tomato Soup with "Tartine Grillée" & Basil Oil

50

### HORS-D'OEUVRES & SALADES

#### Les Escargots

Snails Baked with Provençale Butter

60

#### La Salade de Betterave

Beet Root Salad with Feta Cheese, Orange Segments, Croûton & Quail Egg

80

#### Les Champignons des Bois

Forest Mushroom Salad with Black Truffle Vinaigrette

90

#### Le Crabe

Crab Cake with Pommery Mustard Sauce

100

#### La Terrine de Foie Gras

Foie Gras Terrine with Apricot Compote & Toast

170

### PLATS VEGETARIEN

#### La Quiche Forestière

Quiche of Forest Mushroom, Leek & Emmenthal Cheese

80

#### Les Légumes

Mediterranean Vegetables & Goat Cheese Puff Pastry "Pithiviers"

90

## PATES

### Les Cannellonis

Cannelloni stuffed with Bolognese Sauce

90

### Les Linguinis

Linguini with "Bagna Cauda", Crab Meat, Tomato Cherries & Olives

90

### Le Risotto de Champignons

Forest Mushroom Risotto with Black Truffle Cappuccino

90

## POISSONS & CRUSTACES

### Les Calamars

Gratin of Stuffed Calamari with Creamed Spinach, Pilaf Rice & Bisque Sauce

100

### La Raie

Pan Fried Skate Wing with "Sauce Grenobloise" & Carrots Vichy Style

110

### Le Red Snapper

Grilled Red Snapper with Fondue of Tomato "Aux Accents Niçois"

120

## VIANDES

### L'Agneau

Stewed Leg of Lamb "Navarin" with Potato "Fondante" & Baby Carrot

90

### Le Boeuf

Sautéed Beef Tenderloin Slices "Stroganoff" with Rice Pilaf

90

### Le Porc

Grilled Pork Shoulder with Mushroom Truffle Cream Sauce, Conchiglie Pasta & Poached Egg

120

### L' Entrecote

"Steak Frites" Black Angus Rib Eye Steak with "Sauce au Poivre" & Fries

240

Chef de Cuisine **Gérald Genson**