

Cocktail d'Avocat et Crevettes

Tiger Shrimp, Avocado and Grapefruit with Marie-Louise Sauce

Pannequet de Saumon en Tartare

Salmon Tartare in Gravlax with Cucumber Rosette

Salade de Poireaux Fondants et Sauce Verte

Warm Leek Salad with Green Caper Sauce

Terrine de Queue de Bœuf et Sauce Gribiche

Braised Oxtail Terrine with Herbed Gribiche Sauce

Escargots à la Bourguignonne

Traditional Baked Escargots in Shell with Burgundy Garlic Butter

Pan Bagnat

Provençal Tuna Sandwich with Tomatoes, Bell Peppers, Black Olives, Anchovies and Egg

Croque-Monsieur

Triple Decker Grilled Ham and Cheese Sandwich with Mornay Sauce

Vichyssoise de Chou-Fleur et Cresson

Chilled Cauliflower and Watercress Soup

Velouté de Lentilles du Puy et Royale de Foie Gras

Le Puy Lentil Soup with Foie Gras Royale and Crispy Pancetta

Cœur de Laitue à l'Échalote et Roquefort

Heart of Boston Lettuce with Shallots and Roquefort Blue Cheese

Piccata de Veau au Citron

Veal Piccata with Sweet and Sour Lemon Sauce

Escalope de Veau à la Normande

Veal Scallop with Creamy Mushroom Sauce and Candele Pasta

Steak au Cinq Poivres

Five-Peppercorn Sirloin Flap Steak with Brandy Demi-Glace and Shoestring Fries

Poulet Rôti aux Herbes et Gratin de Potiron

Herb-Crusted Free Range Chicken with Pumpkin Gratin

Fricassé de Volaille au Vinaigre de Champagne

Free Range Chicken Fricassee with Aged Champagne Vinegar Jus

Épaule d'Agneau en Estouffade

Braised Lamb Shoulder with Black Olives, Tomatoes and Herbes de Provence over Tagliatelle Pasta

Côte de Porc aux Légumes Fondants

Double-Cut Pork Chop with Veal Jus and Vegetable Medley

Feuilleté aux Fruits de Mer aux Légumes

Shrimp, Scallops, Monkfish, Mussels and Calamari in Puff Pastry with Lobster Bisque

Filet de Limande Grenobloise

Lemon Sole Fillet with Caper Butter, Lemon and Croutons

Filet de Limande Dieppoise

Lemon Sole Fillet with Seafood Cream Sauce