

# Restaurant Week

## *Pour Commencer*

**Quinoa, tomato & avocado salad, balsamic vinaigrette**

*or*

**Egg mayo & mimosa**

*or*

**Seasonal soup of the day**

## *Plats*

**Beef Parmentier, mixed green**

*or*

**Pan-seared skate wing, vegetable tian, bouillabaisse reduction**

*or*

**Basquaise-style chicken leg, pilaf rice**

## *Dessert + \$5*

**Crème caramel**

*or*

**Ice cream & sorbet**

*\$26*

## Remontée de Cave

### Bulles

FRANCE VIN PÉTILLANT - Blanc de Blancs - Delorme



### Blanc

#### Sauvignon / Grenache

FRANCE IGP PAYS DE L'HÉRAULT- Guilhem - Moulin de Gassac



#### Riesling

U.S.A. FINGER LAKES - N. Kendall

8 24

#### Pinot Gris

FRANCE ALSACE - Zind-Humbrecht

12 36

9 27

### Rouge

#### South touch

FRANCE MADIRAN - Petit Torus - A. Brumont

FRANCE CÔTES DU RHONE - 100% - X. Vignon



9 27

11 33

#### Pinot Noir / Gamay

FRANCE BOURGOGNE PASSETOUTGRAINS - J.L. Trapet

15 45

PLEASE INQUIRE ABOUT OUR FULL WINE LIST

## Restaurant Week

### Pour Commencer

**Smoked herring and lentil salad, mustard dressing**

*or*

**Country paté, pickles, toasted country bread**

*or*

**French onion soup**

### Plats

**Hanger steak, french fries, Bordelaise sauce**

*or*

**Salmon, seasonal vegetables, Béarnaise**

*or*

**Confit duck leg, spinach leaves & taggiasca olives**

### Dessert

**Vanilla & strawberry millefeuille**

*or*

**Chocolate mousse**

*or*

**Ice cream & sorbet**

*\$42*