

soupes et salades

- 8. **SOUPE A L'OIGNON** onion soup gratinée with swiss cheese
- 8. **MAISON** butter lettuce, whole grain mustard vinaigrette, chives
- 9. **ARUGULA** arugula, parmesan, champignons de paris
- 10. **BETTERAVE** red beets, snow peas, feta cheese, pistou

sandwiches

- 11. **CROQUE MONSIEUR** french white bread with béchamel, ham, swiss cheese, french fries
- 11.50 **CROQUE MADAME** french white bread with béchamel, ham, swiss cheese, 'oeuf miroir,' french fries

charcuteries et fromages

- 17. **CHEESE PLATE** chef selection of three cheeses with candied walnuts, dried fruits, honey and port reductions
- 17. **CHARCUTERIE PLATE** selection of cured artisanal meats with pickled vegetables
- 16. **PÂTÉ PLATE** choice of 3 pâtés:
selection of pâtés:
 - 6. **PÂTÉ DE CAMPAGNE** country style pork pâté flavored with black pepper and red wine
 - 6. **RILLETES DU PÉRIGORD** shredded all-natural duck meat, pork meat, duck fat, seasoned & cooked confit style
 - 6. **TRUFFLE MOUSSE** creamy all-natural petaluma poultry chicken liver, truffles and cèpes marinated in sherry
 - 6. **SAUTERNES MOUSSE** creamy all-natural goose liver marinated in sauternes wine

petites assiettes

- 5. **POMMES FRITES** french fries, sauce piquante aux herbes
- 5. **GRATIN DAUPHINOIS** roasted potato gratin, cream, parmesan
- 5. **HARICOTS VERTS** french green beans
- 5. **EPINARD** sautéed spinach

desserts

- 8. **TARTE TATIN**
- 8. **CRÈME COCONUT**
- 8. **MOELLEUX AU CHOCOLAT**
- 8. **MOUSSE AU CHOCOLAT**
- 8. **CRÈME BRULÉE**