



APPETIZERS & SALADS 10

Onion Soup Gratine

onion soup topped with crouton and swiss cheese

Lobster bisque

creamy lobster soup

Farmer Salad

green mix, tomatoes, brie cheese on toast with honey and bacon

Asparagus Gratinee

asparagus gratinee with parmesan cheese and lemon butter

Neptune Salad

spring mix with smoked salmon, crab meat, capers, diced red pepper

Country Pork Pate

home made country pork pate

House Salad

green mix with goat cheese, bacon and asparagus

Escargot Persilles

snails braised in garlic creamy butter sauce

Cuisses De Grenouille Au Beurre

frog legs in garlic butter sauce

Mussels mariniere

steamed mussels in creamy white wine sauce

CHEF'S DINER SPECIALS 18

Salmon Encrusted In Potatoes Lemon butter Sauce

Tilapia Amandine

Snapper Lucie In Sweet Red Pepper Butter Sauce

Grouper topped With Roast Tomatoes And Pistachio In Light Sauce

Sauteed Sea Scallops And Large Shrimps In Ginger And Lime Butter Sauce

Pork Medallion With Brie and Raspberry Sauce

Pork In Mushroom Sauce

Soupe du Chef "bouillabaisse Way"

Chicken in Blue Sauce

Chicken Breast In Dijon Mustard Sauce

Medallion of Pork With Brie In Raspberry Sauce

Calve Liver With red Onions With Dijon Mustard Sauce

Lamb Chop In Garlic and White Wine Jus

Veal sweet Bread In Mushroom Sauce

Duck Breast In Orange Sauce

Duck leg Confit In Peppercorn Sauce

Medallions Of Beef Tenderloin

choice of sauce: green peppercorn, roquefort or bearnaise

Chateaubriand

for one or two, choice of sauce: green peppercorn, roquefort or bearnaise

DESERTS 7

Creme Brulee

Creme brulee Flambe With Grand Marnier

Chocolate mousse

Chocolate Profiterole

Crepe Au Grand marnier

Nougat Glace

Crepe Sucre, Raspberry, Caramel