

SET LUNCH

\$138 2-Courses \$158 3-Courses

HORS D'OEUVRES

Choice of

Soupe du Jour Chef's Daily Soup

Soupe à l'Oignon (+\$18) Onion Soup with Emmental

Caesar Salad Romaine Lettuce, Crispy Bacon, Aged Comté and Caesar Dressing

Smoked Salmon Salad Mesclun Mix, Hard Boiled Egg and Creamy Caper Chive Dressing

Rillettes de Duck Duck Pâté, Toasted Baguette and Cornichons

PLATS PRINCIPAUX

Choice of

Spaghetti Pasta with Seasonal Vegetables, Tomato Sauce, Basil and Parmigiano-Reggiano

Fillet of Sea Bass au Pistou Sea Bass served with Provence Pistou Soup

Dinde au Vin Turkey Braised on Red Wine with Mashed Potato

Steak Frites 7oz (+\$18) Shoestring Fries, Béarnaise and Coleslaw

Steak Tartare 120g (+\$48) Grain-fed Fillet Raw Beef, Shoestring Fries and Toasted Baguette

LES DESSERTS

Choice of

Douceur du Jour Daily Tart with Chantilly

Crème Brûlée with Berries

Paris-Brest with Praliné Mousseline Crème

Café Gourmand (+\$38) Crème Brûlée, Chocolate Mousse and Espresso

Petit Plateau de Fromage Selection of 2 Cheeses

(Camembert / Reblochon / St. Maure / Bleu d'Auvergne / Comté)

Add \$48 and Enjoy a Glass of Wine

RED Red Merlot, Baron Philippe de Rothschild, *Languedoc*, 2018

WHITE Chardonnay, Heritage de Carillan, *Languedoc*, 2018

ROSÉ Rocca Maura Effet Mer Rosé, Roquemaure, *France*, 2017

SPARKLING Saint Louis Blanc de Blancs *Burgundy, France*, NV

BEER

Add \$20 and Enjoy a Drink

Espresso / Hot Tea / Americano / Iced Lemon Tea / Iced Coffee

Coca Cola / Sprite / Soda