

 **Note:** Please indicate if you have food allergies.

Les Potages

Gratinee a l'Oignon SP01 (Dinner only)

Left bank French onion soup.

Bisque de Homard SP02 (Dinner only)

Lobster bisque.

Les Salades

Salade Verte SL01 (Dinner only)

Mixed green salad.

Salade Cesar SL02 (Dinner only)

Traditional Caesar salad.

Croquant de Chevre Chaud sur son Lit de Jeunes Pousses SL03 (Dinner only)

Crispy warm goat cheese, Parma ham, and pine nuts on a bed of baby greens.

Crevettes en Feuille de Brique SL04 (Dinner only)

Shrimp, spinach, and pine nuts in phillo pastry. Served on a bed of baby greens.

Salade de Cailles aux Champignons Sauvages sur son Lit de Mesclun SL05 (Dinner only)

Quail salad with wild mushrooms on a bed of mesclun with warm vinaigrette.

Les Hors-d'Oeuvres

Terrine du Chef AP01 (Dinner only)

Chef's Terrine.

Escargot a la Bourguignonne AP02 (Dinner only)

Snails with garlic, butter, and parsley.

Foie Gras en Terrine au Sauternes AP03 (Dinner only)

Duck liver terrine with Sauternes aspic.

Moules Marinière au Safran AP04 (Dinner only)

Steamed mussels in a white wine cream sauce and saffron.

Coquilles Saint-Jacques aux Tomatoes et Basilic AP05 (Dinner only)

Sea scallops sauteed with tomatoes and basil.

Saumon Fume de la Maison AP06 (Dinner only)

Chef's house smoked salmon.

Napoleon de Champignons Sauvages AP07 (Dinner only)

Mixed wild mushrooms served in pastry.

Antipasta Provencale LAP01 (Lunch only)

Assorted appetizers.

Escargot a la Bourguignonne LAP02 (Lunch only)

Snails with garlic, butter, and parsley.

Saumon Fumé de la Maison LAP03 (Lunch only)

House Smoked Salmon

Gratinee a l'Oignon LSP01 (Lunch only)

Left bank French onion soup.

Nos Salades

Assiete de Legumes LPA02 (Lunch only)

Vegetable plate with linguini.

Crepes au Poulet Florentine LPL02 (Lunch only)

Chicken, mushroom, and spinach crepes.

Salade de Mesclun au Chevre Chaud LSL02 (Lunch only)

Crispy warm goat cheese and prosciutto with mixed baby greens.

Salade de Legumes Grilles et Poulet LSL03 (Lunch only)

Grilled vegetable salad with roasted chicken and Parmesan cheese.

Traditional Cesar Salade LSL04 (Lunch only)

Traditional Caesar salad.

Salad de Cailles aux Champignons Sauvages et aux Artichauts LSL05 (Lunch only)

Quail salad with wild mushrooms and artichokes.

Salade Nicoise LSL06 (Lunch only)

Classic tuna salad from Nice.

Salade Mimosa aux Crevettes LSL07 (Lunch only)

Spinach salad with shrimp.

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Les Supplements

Grilled or Steamed Vegetables SD01 (Dinner only)

Steamed Asparagus SD02 (Dinner only)

Pommes Frites SD03 (Dinner only)

Les Viandes

Tournedos Felix Faure BF01 (Dinner only)

Tenderloin with cracked black pepper, mushrooms, cognac, and cream sauce. Served with pommes frites.

Entrecote Grillee des Halles BF03 (Dinner only)

Grilled rib eye with merlot butter. Served with pommes frites.

Filet Beurre au Vin Rouge LBF03 (Lunch only)

Grilled tenderloin steak with merlot butter and pommes frites.

Carre d'Agneau Roti au Jus de Romarin LM01 (Dinner only)

Rack of lamb with rosemary sauce. Served with ratatouille and roasted potatoes.

Poulet Roti aux Olives Nicoise LPL01 (Lunch only)

Roast chicken with olive sauce.

New York Strip Grille BF02 (Dinner only)

Grilled New York strip with porcini mushrooms and artichokes with a white wine sauce. Served with pommes frites.

Medaillons de Veau aux Champignons Sauvages BF04 (Dinner only)

Grain-Fed veal medallions sauteed with wild mushrooms in port sauce. Served with roasted potatoes.

Cotes d'Agneau Grillees LLM01 (Lunch only)

Grilled lamb chops served with grilled vegetables and pommes frites.

Escalope du Porc Provencale LPK01 (Lunch only)

Pork scallopini with capers, tomatoes, and lemon butter sauce.

Filet de Porc au Miel de Lavande PK01 (Dinner only)

Pork tenderloin with lavender honey. Served with roasted potatoes.

Vegetarien

Assiette de Legumes PA01 (Dinner only)

Grilled vegetables of the day on a bed of linguini.

Pates du Cap Ferrat PA02 (Dinner only)

Pasta with sun-dried tomatoes, asparagus, mushrooms, and fresh basil.

La Rotisserie

Canard Roti au Cassis PL01 (Dinner only)

Roasted duck with Cassis sauce. Served with wild rice.

Poulet Roti aux Senteurs de Provence PL02 (Dinner only)

Roasted chicken with olive sauce. Served with pommes frites or roasted potatoes.

Les Poissons

Le Filet de Saumon Grille LSF01 (Lunch only)

Grilled fillet of salmon with chardonnay cream sauce.

Moules Mariniere et Frites LSF04 (Lunch only)

Steamed mussels in white wine cream and pommes frites.

Filet de Saumon Grillé SF01 (Dinner only)

Grilled salmon fillet with basil white wine sauce. Served with eggplant caviar.

Filet de Sole Beurre de Citron et Ciboulettes LSF03 (Lunch only)

Broiled sole with lemon butter and chives sauce.

La Truite aux Amandes LSF06 (Lunch only)

Trout sauteed with almonds.

Gambes et Coquilles St. Jacques en Mille Feuilles SF02 (Dinner only)

Shrimp, scallops, spinach, mushrooms, and cream sauce in a pastry shell.

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Les Poissons

(Continued)

Tilapia Grille a la Provencale SF03 (Dinner only)

Grilled tilapia Provençal with grilled vegetables, drizzled extra-virgin olive oil, and tapenade.

Les Pates du Pecheur SF05 (Dinner only)

Fettuccine with salmon, sea scallops, shrimp, and mussels.

Truite Amandine SF04 (Dinner only)

Sauteed trout with almonds and crab meat.

Thon Ahi Antiboise SU01 (Dinner only)

Grilled sushi grade ahi tuna with a cucumber relish.

Chef's Menu

Chef's Menu LCM01 (Lunch only)

Not valid with any other promotion. Choice of mixed green salad or onion soup (additional charge) and choice of roasted chicken or pasta provençal with tomatoes & basil. Add a dessert du jour for half the price.

Fromage

Le Plateau de Fromages AP08 (Dinner only)

A tray of assorted cheese.

Desserts

Assiette de Fromage DC01

Assorted cheese platter.

Tarte aux Pommes DC03

French apple tart.

L'Assiette des Trois Tartes DC05

A sampler plate of our three tarts: apricot, apple, and chocolate.

Tarte aux Abricots Amadine DC02

Apricot and almond tart.

Tarte au Chocolat DC04

Chocolate tart with frangipane and citrus zest.

Tarte aux Pommes du Lavendou DC06

Thin baked apple tart with vanilla ice cream.

Options

Paper Plates PP

Restaurant Please Supply Paper Plates

Utensils U

Restaurant Please Supply Utensils