

le menu

les hors d'oeuvres

La Salade Bergerie 7

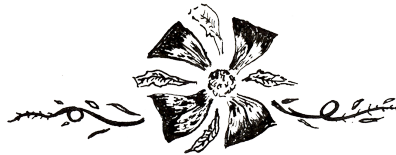
Farmer's Salad with Caramelized Walnuts, Endive and Tomato

La Terrine de Foie Gras, Confiture de Figue aux Pain d'Épices 16

Terrine of Duck Foie Gras topped with a Jam of Black Mission Fig and served with a Ginger and Hazelnut Bread

Les 6 Escargots au Beurre, Ail et Persil 9

6 (or 12) Snails with Butter, Garlic, and Parsley



les poissons

La Sole Classique de Douvre Meunière Market Price

Classic Dover Sole with Clarified Butter, Fresh Lemon Juice and Parsley (Prepared Table Side)

Filet de Bar Rôti avec sa Croûte de Chorizo et sa Sauce au Persil 28

Wild Fillet of Rockfish with a Chorizo Crust, served with a Cannellini Bean Puree and a Parsley Sauce

les végétariens

L' Assiette de Légumes du Chef 26

Chef's Choice Seasonal Vegetable Plate

Les Tagliarini Fraîches aux Truffes Noires 28

Homemade Egg Pasta Tagliarini with Fresh Black Truffles

les desserts

Le Choix de Soufflé 9

*Choice of Soufflés Raspberry, Hazelnut,
Chocolate or Grand Marnier*

Crêpes Suzette 15

*Thin Pancakes with Orange, Sugar and flambé
in Grand Marnier*

Crème Brûlée à la Vanillé 9

Traditional Vanilla Crème Brûlée