

## APPETIZERS

### LA SALADE AUBERGE

*romaine hearts with quail's egg, white anchovy, black garlic, lentilles du Puy and Caesar dressing*

\$10

### POTAGE DE CRUSTACÉ

*creamed shellfish soup with saffron, fennel pollen and cassoulet beans*

\$13

### ASSIETTE DE LA MER

*crab salad with marinated scallop, raw tuna, crustacean oil mayonnaise and sepia vinaigrette*

\$19

### TRANCHE DE FOIE GRAS

*sautéed duck liver with toasted brioche, spiced nougatine, apple and Calvados jus*

\$26

### LANGOUSTINES

*crispy fried langoustine tails with clementine, perilla leaves and sauce ravigote*

\$22

### MOUSSELINE DE ST. JACQUES

*warm scallop "boudin blanc" on cauliflower purée with tarragon and lobster crème*

\$17

### SAINTE MAURE AU LAIT CRU

*French goat cheese with roasted beet roots, water cress, almonds, aged Muscat vinegar and olive oil from Provence*

\$15

### FRICASSÉE D'ESCARGOTS

*escargots and wild mushrooms perfumed with brandy and thyme on Jerusalem artichoke velouté*

\$16

### CAPPUCCINO DE TRUFFE

*puréed mushroom and truffle soup with velvet shank cream and Parmesan biscuit*

\$19

## MAINS

### LOUP DE MER RISSOLÉ

*pan seared wild bass on lentilles du Puy with noisettes of foie gras, pearl onions and jus de viande*

\$36

### POUSSIN RÔTI

*young chicken "à la nage" with savoy cabbage, confit of chestnuts in a smoked bacon and root vegetable fond*

\$34

### HOMARD GLAÇAGE

*butter poached lobster glazed under an aromatic, citrus and tarragon mousseline with braised endive and citrus salad*

\$40

### TOURNEDOS DE BOEUF

*grilled beef tenderloin on creamy cauliflower velouté with wild mushroom croquette, horseradish scented tomato confit and sauce Bordelaise*

\$43

### VEAU POCHÉ

*milk poached veal tenderloin and crispy fried sweetbreads with creamed celeriac, truffle pommes purée and sauce Périgueux*

\$44

### THON "DEUX FAÇONS"

*crispy seared tuna and spiced tartare served with pepper grilled pineapple, fennel salad and chili pepper jelly*

\$39

### RÔTI D'AGNEAU

*slow roasted loin of lamb and gigot braisé on parsnip purée with honey glazed turnip, pommes Lorette au jus de cuisson*

\$41

### STEAK TARTARE

*hand cut beef tenderloin, slightly spicy, with classic garni et petit baguette*

App. \$22 Main \$38 (with frites)