

Dinner Menu

Menu du Jour \$26.50

CHOICE OF SOUPE DU JOUR OR SALADE LYONNAISE OR PATE MAISON
 CHOOSE AMONG 3 ENTREES CHANGING DAILY
 CHOICE OF CREME CARAMEL OR MOUSSE AU CHOCOLAT OR BRIE

NO SUBSTITUTIONS—NO EXCLUSIONS. IF ORDERED WITH A DISCOUNT CARD \$13.50 WILL BE DISCOUNTED AS THE PRICE OF ONE ENTREE

Hors d'Oeuvres

Soupe du jour FRESH, HOMEMADE SOUP OF THE DAY	\$6.50
Pâté maison HOMEMADE PÂTÉ SERVED WITH CORNICHONS AND NIÇOISE OLIVES	\$7.50
Assiette de fromages FOUR CHEESES AND FRESH FRUIT (ASSORTMENT SUBJECT TO MARKET AVAILABILITY)	\$15.00
Assiette de charcuterie ASSORTMENT OF PÂTÉS, IMPORTED HAM AND DRIED CURED SAUSAGES, SERVED WITH CORNICHONS AND NIÇOISE OLIVES	\$15.00
Chèvre chaud sur canapé BAKED GOAT CHEESE ON FRENCH BREAD ROUNDS WITH CRACKED BLACK PEPPER AND A SPLASH OF EXTRA VIRGIN OLIVE OIL	\$9.50
Escargots de Bourgogne SNAILS SAUTEED WITH BUTTON MUSHROOMS AND A TRADITIONAL GARLIC AND PARSLEY BUTTER	6 for \$8.50 9 for \$10.50 12 for \$12.50

Salades

Salade verte MIXED GREENS TOSSED WITH GRAPE TOMATOES, BELL PEPPER AND GREEN ONION IN A CHAMPAGNE VINAIGRETTE WITH A TOUCH OF DIJON	\$6.50
Salade Lyonnaise MIXED GREENS WITH GRAPE TOMATOES, BELL PEPPER AND GREEN ONIONS TOPPED WITH A POACHED LOCAL FARM EGG AND DRESSED WITH A MUSTARD VINAIGRETTE	\$7.50 ADD LARDONS \$8.50
Salade de tomates LOCALLY FARMED TOMATOES WITH GRATED SHEEP'S MILK CHEESE, SHAVED RED ONION, EXTRA VIRGIN OLIVE OIL, RED WINE VINEGAR, BASIL AND SEA SALT	\$9.50
Salade de crudités ASSORTMENT OF ROASTED RED AND GOLD PEPPERS, SHREDDED CARROT AND FENNEL SALAD, AND MARINATED BEETS WITH FRISEE DRESSED IN CHAMPAGNE VINAIGRETTE	\$9.50
Salade du marché BABY SPINACH AND SHAVED ENDIVE TOSSED WITH HARICOTS VERTS, ROQUEFORT, FRESH DILL AND PINE NUTS IN A CITRUS VINAIGRETTE WITH CROUTONS	\$9.50

Poissons

Truite meunière RAINBOW TROUT FILLET SAUTEED WITH BUTTER, PARSLEY AND LEMON JUICE	\$20.50
Poisson rôti à l'anis HALIBUT FILLET ROASTED ON A BED OF SHAVED FENNEL BULB WITH PASTIS, FUMET, CRÈME FRAICHE AND FRIED CELERAC JULIENNE	\$24.50
Loup de mer aux raisins MEDITERRANEAN SEA BASS PAN-SEARED WITH WHITE GRAPES AND SERVED WITH A BROWNED BUTTER AND CITRUS SAUCE	\$24.50
Coquilles St. Jacques aux champignons sauvages PAN-SEARED BARNEGET DAY BOAT SCALLOPS SERVED WITH A CIDER CREAM REDUCTION AND TOPPED WITH CRISPY SAUTEED WILD MUSHROOMS (SELECTION VARIES ACCORDING TO AVAILABILITY)	\$26.50

Viandes et Volailles

Escalopes de veau panées BREADED VEAL SCALLOPINI SAUTEED WITH BROWN BUTTER AND LEMON JUICE	\$20.50
Escalopes de veau en papillote MEDALLIONS OF VEAL SCALLOPINI BAKED IN PARCHMENT WITH SLICED MADRANGE HAM AND GRUYERE AND SERVED WITH A WHITE WINE, TARRAGON AND CREAM SAUCE	\$23.50
Confits de canard aux cerises TWO HOMEMADE CONFIT DUCK LEGS, GRILLED TO A CRISP, SERVED WITH A DRIED CHERRY AND WALNUT COMPOTE AND BALSAMIC SYRUP	\$24.50
Ris de veau selon l'humeur VEAL SWEETBREADS PREPARED IN A VARIETY OF FASHIONS DEPENDING ON THE CHEF'S WHIM...OR YOURS!	\$21.50
Côtes d'agneau Manon FOUR NEW ZEALAND LAMB CHOPS, CRUSTED IN HERBES DE PROVENCE AND GRILLED	\$27.50
Entrecôte béarnaise 10 OZ. GRILLED RIBEYE STEAK SERVED WITH OUR CLASSIC BEARNAISE SAUCE	\$26.50
Filet de boeuf au poivre PEPPER CRUSTED 8 OZ. PRIME BEEF TENDERLOIN STEAK PAN SEARED AND SERVED WITH BRANDY, STOCK AND CREAM SAUCE	\$35.50

All entrees are served with pommes dauphines and fresh vegetables.

SEVENTEEN PERCENT GRATUITY WILL BE ADDED TO PARTIES OF FIVE OR MORE.

NO SEPARATE CHECKS, PLEASE.

VISA, MASTERCARD, DINERS CLUB, DISCOVER AND AMERICAN EXPRESS CREDIT CARDS ACCEPTED.

510 Neches St. 512.473-2413

LUNCH HOURS: 11:45 am-2:00 pm, Tuesday-Friday • DINNER HOURS: 6:00-10:30 pm, Tuesday-Sunday CLOSED MONDAYS

