

Entrées Froides et Salades

Cold Appetizers and Salads

Veau aux Truffes

Tartare of Veal, Croutons of Veal Sweetbreads, Roasted Garlic Cloves and served with a Vanilla Vinaigrette

Thon à la Vanille

In Vanilla Marinated Tuna, served Thinly Sliced on a Salad of Green Asparagus

Tomates et Mozzarella

Buffalo Mozzarella Cheese with Tomatoes served with Lettuce, Balsamico Dressing and Roasted Pine Nuts

Scampis Marinés à l'Ail

Shrimps Marinated in Garlic, served with Parsley Mayonnaise

Canard aux Champignons

Sliced Breast of Duck served with Pear Compote and a Mushroom Mayonnaise

Trilogy de Foie d'Oie

Goose Liver served as a Terrine, a Mousse and a Crème Brulée

Salade Verte

Tossed Garden Greens with Chilled Vegetables, Capers and Fresh Herbs

Choose your Dressing:

Balsamico & Olive Oil, Vinaigrette or Pesto Dressing

Salade Caesar

Crisp Romaine Lettuce with Caesar Dressing, Parmigiano Reggiano, Home Made Garlic Croutons and Anchovy Filets

Entrées Chaudes et Potages

Hot Appetizers and Soups

Homard avec Chorizo

Slowly Cooked Lobster with Bomba Rice and Chorizo, served with Mousse of Green Peas, Cucumber Cocktail and a Sauce of Shellfish

Fromage de Chèvre avec Pommes et Miel

Soft Goat Cheese with Apple, Honey and Pine Nuts served with Belgian Endives

Escargots de Bourgogne à l'Ail (1 doz.)

Vineyard Snails with Fine Herbs and Garlic

La Coquille St. Jacques au Gratin

Sea Scallops with Craw Fish "au gratin"

Foie Gras d'Oie Sauté

Seared Fresh Goose Liver served with Apple, finished with a Honey-Thyme Sauce

Potage du Jour

Daily changing Soup by our Chef

Soupe à l'Oignon

Onion Soup served with Gratinated Cheese

Bisque de Langoustes

Lobster Bisque topped with a French Brandy Cream

Poissons

Seafood

Homard aux Amandes

Caribbean Lobster Tail (10-12oz) with Sweet and Sour Kohlrabi, Crispy Almonds and served with a Mustard Sauce

Sauver Snapper aux Artichauts

Sautéed Whole Red Snapper (App. 1 Lbs) with Marinated Artichokes served with a Sauce of Verbena

Filet de Mérrou avec Crabe

Filet of Grouper served with a Crab Claw, Basil Oil and a little Spicy Tomato Compote

Filet de Dorade aux Coquilles St. Jacques

Sautéed Filet of Dorade served with Grilled Sea Scallops, Saffron-Mashed Potatoes and a Lobster Sauce

Saumon Écossais avec Risotto

Grilled Scottish Salmon Filet with Shrimp-Lime Risotto served with a Fennel Sauce and Whisky Syrup

Scampi "Le Dôme"

Shrimps "Le Dôme" in a Spicy Cream Sauce served with Rice and Fresh Vegetables

Viandes

Meats

Filet Mignon au Tartare

7oz USDA Tenderloin served with Steak Tartare, Mushrooms, Smoked Sea Salt and an Aroma of Parmigiano Reggiano

Entrecôte Bonne Femme

10oz USDA Sirloin served with Stirfried Vegetables, Red Wine Sauce and "Pommes Fondant"

Carré d'Agneau au Gâteau d'Olives

Oven Roasted Rack of New Zealand Lamb served with Homemade Olive Cake, and a Pistachio-Lamb Sauce

Canard avec Céleri-Rave

Pan-fried Duck Breast served with a Mousse of Turnip Celery, "Roseval" Potatoes, served in its Own Gravy with Star Anise

Ménage à Trois de Veau

Three Ways of Veal; Croquette, Veal Tenderloin, and Crispy Veal Sweetbreads, served with Sage Risotto