



TRADITIONAL FRENCH



BAKED ENDIVE WITH SAVOY HAM BECHAMEL SAUCE	580
SLOW COOKED PORK BELLY, RATTE & POMMARY MUSTARD	580
BOEUF BOURGUIGNON TRADITIONAL BEEF STEW CELERiac PUREE	780
BOILED BEEF, SEASONAL VEGETABLES	890
BOUILLABAISSE MARSEILLAISE, GARLIC BREAD & ROUILLE SAUCE	890
SLOW COOKED VEAL BLANQUETTE, POTATO & LEEK, PILAF RICE	950
"COQ AU VIN", CHICKEN STEW RED WINE GRATIN DAUPHINOIS	950
SPRING CHICKEN FRICASSE CHICKEN, TARRAGON SAUCE & PILAF RICE	950
DUCK LEG CONFIT, BAKED CRISPY SALARDAISE POTATO	990
SCALLOP QUENELLE, MUSHROOM DUXELLE, NANTUA SAUCE	990

