



STARTERS AND SALADS

Crab bruschetta _____ 
with green apple and balsamic vinegar dressing.

Crepe stuffed with mushroom ragout _____ 
accompanied by a creamy beurre blanc sauce with fine herbs.

Mixed lettuce _____ 
accompanied with pears in red wine.

Mussels in white wine _____ 
with creamed spinach and parmesan cheese.

Peppers and tomato tartare _____ 
slowly cooked and mounted on a slice of rustic bread.

Goat cheese salad with arugula and figs _____ 
bathed in a honey and mustard vinaigrette.

SOUPS / CREAMS

Garlic cream _____ 
with rosemary oil and green grapes.

Classic bouillabaisse soup _____ 
served with toasted bread and rouille sauce.





MAIN DISHES

Chicken cordon bleu _____ 
topped with blue cheese sauce and accompanied by mashed potatoes.

Fish à la meunière _____ 
mounted on a bed of candied potatoes with rosemary and lemon.

Beef Stroganoff _____ 
freshly prepared and served with cream, mustard, spring onions, and a touch of parsley.

Top sirloin accompanied with a fried egg _____ 
onion rings, fresh tomatoes, and lemon pepper potatoes.

Fresh vegetable Napoleon _____ 
with a touch of pesto and tofu emulsion with capers.

DESSERTS

Caramelized Apple Tarte Tatin _____ 
Accompanied with vanilla ice cream _____ 

Classic Crème Brûlée _____ 
with caramelized sugar

Mont Blanc _____ 
with almonds and meringue.

