



**\$40 THREE COURSE
DINNER & LUNCH MENU**

ENTRÉE Les famous French escargots
1/2 doz snails and garlic butter (G.F. available)

Gravlax de Saumon
Salmon Gravlax cured 48 hours with our secret ingredients (G.F.)

Tomates farcies au chèvre chaud
Goat cheese, Mushrooms & provence herbs (G.F.)

MAIN Bavette sauce au bleu and frites
Beef flank served MR w. blue cheese sauce & fries (G.F.)

Romesco Gnocchi
Served w. homemade tomato-based sauce (Vegan possible)

Poisson du jour
Catch of the day (G.F. available)

DESSERT Cheese selection of the day (G.F. available)
Classic French crème brûlée (G.F.)

DRINK Domaine William Fevre Petit Chablis, Bourgogne, Fr. 15.50 / 74

MATCH Guigal Crozes Hermitage, Rhone, Fr. 15.50 / 74

**RESTAURANT
MONTH – AUGUST 1-31**

