

Soups, Salads and Starters

Soup of the day	\$5
Onion Soup Gratinee	\$6
Caesar Salad croutons, anchovies, parmesan and Caesar dressing.	\$8
Belgian Endive, mesclum with a vinaigrette	\$8
Tomato with mozzarella, basil, olive oil, and a balsamic dressing	\$9
Pate de campagne, oignon confit & cornichons	\$9
Escargots de borgogne sauteed with garlic butter	\$9
Shrimp cocktail	\$9
Mussels mariner's style (with white wine)	\$9
Fricassee wild mushrooms provencale	\$10

Entrees

Sauteed fresh Idaho Trout. Meuniere or Almondine	\$24
Fresh Crusted Salmon Florentine	\$25
Filet of Sole Piccata or Meuniere	\$24
Shrimp & Scallops in a champagne sauce finished with cream, with pasta (chef's choice)	\$24
Roasted Long Island Duck in a raspberry sauce	\$27
Steak au poivre served with french fries	\$28
Steak frites with a garden salad	\$26
Veal medallion, weiner schnitzel	\$25
Butterflied Cornish Hen with Provence herbs	\$26
Chicken breast princess, stuffed with cheese & ham	\$24
Milk Calf Liver, onions in natural juice	\$21
Normandie Burger served with bacon, cheese, lettuce tomato, pickle, red onion and french fries	\$12
Simple Spaghetti with fresh tomato sauce and parmesan	\$12
Ravioli stuffed with 4 cheeses	\$14

All dishes served with vegetable of the day

The Finishing Touch

Chocolate Mousse	\$7
Creme Caramel	\$7
Creme Brulee	\$7
Pie of the Day (prepared by our chef)	\$7
Ice Cream Sundae	\$5
Coffee, Tea	\$1.50
Espresso	\$3.75
Cappuccino	\$4.00
Assorted After Dinner Drinks	\$7.00