



BASTILLE

DAY *prix fixe menu*

\$56 per person includes glass of wine

LA SOUPE DE POISSON MARSEILLAISE

Classic Marseillaise fish soup

LA SOUPE A L'OIGNON GRATINEE

French onion soup

LA PISSALADIERE

Puff Pastry with onions, tomato, olives and anchovies

SALADE LANDAISE

on a bed of lettuce with fried rabbit liver, duck confit, Heirloom tomatoes and green beans drizzled with Balsamic vinaigrette

LA TRUITE GRENOBLOISE

Trout topped with croutons, capers, butter and diced fresh lemon

LA SOURIS D'AGNEAU PROVENCAL

Braised Lamb shank

L'ISLE FLOTTANTE

Sugared egg whites served in Crème Anglaise

LA MARQUISE AU CHOCOLAT

Chocolate Marquis

