

Beginning

Charcuterie Board with Serrano Ham, Chorizo Iberico, Fromage Fort, cornichons, olives, baguette and olive oil. 15

Crottin de Chauvignol on mixed greens with pear and thinly sliced red onions and toasted walnuts, balsamic vinaigrette. 14

Mussels in garlic white wine sauce with baguette. 15

Middle

Sage and rosemary crusted pork tenderloin on creamy polenta with capers and fried shallots 24

Crepes filled with spinach and cremini mushrooms with a gruyere béchamel sauce- green salad 22

Risotto with roasted delicata squash and brussel sprouts, mascarpone, fried sage, parmesan- green salad. 22

Hanger Steak Shawarma with brussel sprouts, roasted squash, pommes frites, Israeli couscous, tomatoes, cucumbers and feta. 25

Gallic Roast chicken with forty cloves of garlic, creamy cognac sauce on mashed potatoes. 24

Bouillabaisse with mussels, cod, clams and scallops, pernod and fennel-green salad and baguette 25

Ending

Our dessert menu changes daily