

**2009 SUMMER
RESTAURANT WEEK**

3 COURSE LUNCH | 24.07

APPETIZER

PATE GRAND MERE
FINE COUNTRY PATE
CHICKEN LIVER, PORK AND COGNAC

OR

SALADE MESCLUN
YOUNG GREENS, VEGETABLE CRUDITE
LEMON VINAIGRETTE

OR

GAZPACHO
EXTRA VIRGIN OLIVE OIL, BASIL

ENTREE

MOULES BELGE
MUSSELS STEAMED IN WHEAT BEER
LEMON, CORIANDER CREAM, ONIONS, HERBS

OR

COQ AU VIN
RED WINE BRAISED CHICKEN LEGS
LARDONS, MUSHROOMS, ONIONS

OR

RAVIOLI DE BOEUF
BLACK ANGUS BEEF SHORTRIB RAVIOLI
SUMMER PEAS, RAINBOW CARROTS

DESSERT

PRALINE ROUGE BAVAROISE
LIGHT PRALINE ROUGE MOUSSE
LEMON ANGLAISE, BRETON

OR

MACARON AU CHOCOLAT
BISCUIT MACARON
DARK CHOCOLAT CRÉMEUX
COFFEE ICE CREAM

OR

GLACES ET SORBET
CHEF SELECTIONS OF ICE CREAM AND SORBET
2 SCOOPS, VANILLA SABLE