

Menu Petite Faim 40 dollars per person



Main Course

Croque Monsieur, œuf au plat et salade verte
Ham and Cheese Toasted Sandwich, Fried egg, Lettuce

Dessert

Poire Belle Hélène
Pear Poached in Syrup
With Vanilla and Chocolate Ice Cream
Chocolate Sauce, Chantilly



Menu A Table *45 dollars per person*



Starter

Tartare de Tomates au chèvre Frais

Diced Tomatoes with Diced goat Cheese,
Green Olive, Cayenne pepper, Olive oil

Main Course

**Quiche Lorraine accompagnée de
Sa Salade Verte**

Quiche with Mushrooms , Bacon and Cheese
With Lettuce.

Dessert

Charlotte au chocolat, Crème Anglaise

Chocolate Cake made with Savoy biscuits
and Chocolate Mousse
Served with a Bourbon Vanilla Sauce



Menu Bistrot 45 dollars per person



Starter

Tarte Mozzarella et Tomates
Mozzarella and Tomato Pie with Basil

Main Course

Caesar Salade
Lettuce, Croutons, Crispy Bacon, Chicken,
Poached Egg, Parmesan

Dessert

Fondant au chocolat, Glace Vanille
Chocolate cake with Vanilla Ice Cream



Menu *Bon Appétit* 50 dollars per person



Starter

Salade Lyonnaise

Salad, Tomatoes, Croutons, Crispy Bacon, Poached Egg

Main Course

Quiche au Saumon et aux Poireaux

Salmon and Leek Quiche

Dessert

Verrine aux Fraises

Speculos crumbs, Mascarpone Mousse and Strawberries



Menu *Viva Italia* 55 dollar per person



Starter

Tomates Mozzarella

Slices of Tomatoes, Slices of Mozzarella, dressing with olive oil
Balsamic vinegar and Basil

Main Course

Lasagna

Lasagna, Tomato Sauce, Minced Meat,
Béchamelle Sauce and Cheese

Dessert

Tiramisu

Sponge Cakes soaked in Coffee
With Mascarpone Mousse sprinkled with Cocoa



Menu Oriental -60 dollars per person



Starter

Salade Grecque

Mixed tomatoes, Onions, Garlic, Green Peppers,
Cucumbers, Black Olives, Feta

Main Course

Couscous

A Traditional Oriental Dish with Chicken, Semolina,
a Spicy Broth with mixed Vegetables such as Carrots, Onion,
Zucchini, Chickpeas, Turnips, Pumpkin, Tomatoes

Dessert

Banana Split

Banana, Hot Chocolate, Vanilla Ice Cream,
Chocolate Ice Cream and Chantilly

Menu Viva Espana -60 dollars per person



Starter

Gaspacho Andalou

Mixed tomatoes, Onions, Garlic, Green and Red peppers, cucumbers

Main Course

Paella

A traditional Spanish dish with rice, chicken, seafood, saffron, peas, peppers, Chorizo

Dessert

Tarte aux Pommes et sa boule de glace vanille

Apple pie French style with Vanilla ice cream