

CAFÉ FRANCOIS

MODERN FRENCH CUISINE

SOUPE ET SALADES



- SOUPE DU JOUR.** Ask your server for our chef's daily soup selection. 5
- SOUPE A L'ORZOENI.** Classic french onion soup, with three types of onions, topped with melted gruyere. 5
- EPINARDS ET CONCOMBRES A LA GRECQUE.** Spinach salad with feta and yogurt garlic dressing. 6
- SALADE NIÇOISE.** Organic greens, flaked tuna, escarole olives, anchovies, egg, tomatoes, and bell peppers. 7
- SALADE DE CONCOMES.** Cucumbers, chardons, golden beets, shallots and grilled tempoh with yogurt dressing. 8

LES PLATS PRINCIPAUX



- POULET A LA MOUTARDE ET AU MIE.** Grilled chicken breast with house mustard glaze. 17
- CLAMATOEN FARMETEN AU GRAYIN.** Drained portobello mushrooms, with mashed potatoes and Chives. 20
- PORE A LA DIPPONNE.** Seared pork tenderloin medallions with an orange compote sauce. 18
- TROITE SAUTE SAUCE AMBRE.** Seared fresh basque trout with saffron saffron butter sauce, tarragon, parsley and shallots. 21
- BROCHETTE D'ANCHOUE A LA GRECQUE.** Lamb brochettes with sweet peppers, zucchini and onions with a Greek citrus sauce of fresh rosemary, orange, lime and grapefruit juice. 19
- POISSON AU FRUITS DE MER.** Sea scallops, prawns, sweet peas and wild mushrooms over egg linguine with a garlic vermouth sauce. 22

LES DESSERTS



- PROFITEROLEN.** Chilled cream puffs drizzled with warm chocolate sauce. 8
- CHIPS SAUTE.** Fresh crepes with orange, sugar and flambé to Grand Marnier. 10
- CREME BRULEE A LA VANILLE.** Traditional vanilla cream brûlée. 8

Cuisine Allées: Consumption of alcohol and/or use of alcohol may increase the risk of liver disease. Also remember if you have special dietary needs