



**Chef de cuisine: Alain Rechter**

**APPETIZERS**

***Soupe Du Jour***

**11.50**

***Gaspacho***

**14.50**

***Fish Soup "St. Tropez"***

With rouille and grated Emmenthal.

**15.50**

***Salade Maison***

Baby greens, Boston lettuce, Belgian endive, cherry tomatoes, with François' famous vinaigrette.

**12.50**

***Salade "Zazou"***

Roasted tomatoes with goat cheese, artichokes, on a bed of mixed baby greens with house vinaigrette

**16.50**

***Caesar Salad***

Crisp Romaine lettuce, home-made croutons and our original garlic dressing.

**Small 13.50 Large 16.50**

**Add shrimps or salmon + 16.00**

**Add chicken +11.50**

***Foie Gras***

Duck Foie Gras, baby greens served with a walnut oil dressing.

**24.50**

***Smoked Salmon***

Garnished with lettuce, onions, capers and celery rémoulade.

**16.50**

***Escargots "Bourguignonne"***

Snails in a delicate white wine shallot, garlic, butter, herbs and parsley sauce.

**15.50**

***Grilled Calamari***

With lemon, balsamic vinegar, virgin olive oil, on a bed of greens with diced tomatoes and Belgian endive.

**16.50**

***Home-made Pâté de Campagne***

A traditional country coarse pâté of chicken liver and pork.

**15.50**

***Rillettes***

Normandy style pure pork rillettes.

**15.50**

***Cochonailles***

An assortment of smoked ham, salami, garlic sausage, pâté and rillettes, served with Dijon mustard and Gherkins.

**25.50**