



Chef de cuisine: ALAIN RECHTER

APPETIZERS

Gazpacho

10.95

Salade Maison

A mix of baby greens, Boston lettuce, cherry tomatoes and Belgian endive with François' famous vinaigrette.

10.50

Caesar Salad

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

Small 11.50 Large 15.50

Add chicken 7.50, salmon or shrimps 11.00

Foie Gras

Duck Foie Gras on a bed of baby greens served with a walnut dressing.

21.50

Smoked Salmon

Garnished with lettuce, onions, capers and celery rémoulade.

15.50

Grilled Calamari

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

15.50

Home-made Pâté de Campagne

A coarse pâté of chicken liver and pork.

12.50

Rillettes

Normandy style pure pork rillettes.

12.50

Cochonnailles

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

21.50

Salades

Niçoise salade with grilled Atlantic Salmon

Grilled salmon served on a classic "Niçoise salade"

25.50

Lobster and shrimps salade

lobster and marinated shrimps, Boston lettuce, mixed greens salade, roasted red pepper, served with house vinaigrette and a side of mayonnaise

29.50

Salade printanière

Arugula, Boston lettuce, artichoke heart, asparagus, roasted tomato with goat cheese, avocado

With house vinaigrette

22.50