



## **APPETIZERS**

### ***Soup Du Jour***

**10.50**

### ***Onion Soup "Gratinée"***

**13.50**

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

With rouille and grated Emmenthal.

**14.50**

### ***Salade Maison***

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

**11.50**

### ***Salade "Landaise"***

Baby spinach, smoked duck and prosciutto, walnuts, cherry tomatoes with a raspberry vinaigrette.

**18.50**

### ***Onion tart***

Baked in béchamel sauce with onions and bacon, topped with a creamy black pepper goat cheese.

**16.50**

### ***Caesar Salad***

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

**Small 12.50 Large 15.50**

### ***Foie Gras***

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

**21.50**

### ***Smoked Salmon***

Garnished with lettuce, onions, capers and celery rémoulade.

**15.50**

### ***Escargots "Bourguignonne"***

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

**14.50**

### ***Grilled Calamari***

With 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 traditional country coarse pâté of chicken liver and pork.

**14.50**

### ***Rillettes***

Normandy style pure pork rillettes.

**14.50**

### ***Cochonailles***

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

**23.50**