



Chef de cuisine: Alain Rechter

APPETIZERS

Soupe Du Jour

10.50

Salade Maison

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

11.50

Caesar Salad

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

Small 12.50 Large 15.50

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

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

JAN 2022 take out menu