



SET MENU - S\$128++ PER PERSON

APPETIZERS TO SHARE

Salade Nicoise

*Mesclun Salad, Black Olives, Green Capsicum, Tomatoes,
Anchovies, Tuna in Olive Oil and Hard-Boiled Egg*

Escargots de Bourgogne au Beurre D'Ail

Burgundy Snails Baked with Parsley and Garlic Butter

Assiette de Charcuterie

Platter of Cold Cuts and Pickles

MAIN COURSES TO SHARE

Côte De Bœuf Rôtie au Romarin, Sauce Béarnaise

Roasted Côte de Boeuf with Rosemary, Béarnaise Sauce

Dos de Cabillaud aux Asperges Vertes,

Sauce Vierge à la Tomate

*Pan Seared Atlantic Cod with Green Asparagus,
Tomato Olive Oil Sauce*

DESSERTS TO SHARE

Mille-Feuille À La Vanille

Puff Pastry with Vanilla Cream

Crêpes Suzette Flambées

Crêpes Flambéed with Grand Marnier Sauce