



## SET MENU \$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, Bearnaise 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*