



\$40 THREE COURSE  
DINNER & LUNCH MENU

ENTRÉE	Les famous French escargots 1/2 doz snails and garlic butter (G.F. available)
	Ratatouille du Chef Roasted vegetables w. Grandma's recipe of tomato sauce (G.F.)
	La salade de chèvre chaud Warm goat cheese salad, w. walnuts
MAIN	Bavette sauce au bleu and frites Beef flank served w. blue cheese sauce & fries (G.F. available)
	Soupe à l'oignon gratinée Classic French onion soup (G.F. available)
	Poisson du jour Catch of the day (G.F. available)
DESSERT	Cheese selection of the day (G.F. available)
	Classic French crème brûlée (G.F.)
DRINK MATCH	Albert Bichot, Chardonnay, 2019, Macon-Villages, Bourgogne, Fr. 15.50 / 74
	Ferraton Père & Fils, Saint Joseph, Syrah, 2017, Rhone, Fr. 15.50 / 74