



Le Déjeuner



Set Lunch



2-Course 28 3-Course 32

Glass of House Wine 12
Rose, White or Red

Les Entrées / Appetizers

Choice of:

Soupe du Jour / Soup of the Day
L'entrée du Jour / Starter of the Day

Les Plats / Main Dishes

Choice of:

Le Poisson du Jour / Fish of the Day
La Viande du Jour / Meat of the Day

Steak Frites (add 12)

Les Desserts

2 Boules de Glace / 2 Scoops of Ice Cream
Dessert du Jour / Dessert of the Day

Quicky's

Les Salades

Quinoa Salad 20
Bell pepper, cucumber, pomegranate, tomato, mixed herbs

Chicken Schnitzel Salad 28
Baby lettuce, green beans, cherry tomatoes, tartare sauce

Niçoise Salad 32
Pan seared tuna, anchovies, egg, baby lettuce, potatoes, olives

Steak Salad 34
Beef Striploin, baby lettuce, green beans, cherry tomatoes

Les Sandwichs

Served with salad

Monsieur Croq' 22
Our own version of the classic "Croque Monsieur"

Madame Croq' 24
Our own version of the classic "Croque Monsieur" with an egg

Le Cochon 24
Braised pork, pork terrine, spicy vegetables relish pickled cucumber, arugula salad, cilantro

Le Poulet 24
Chicken schnitzel, baby lettuce, tomatoes, emmental cheese, whole grain mustard, tartare sauce

Duck Conf'wich 28
Shredded duck confit, foie gras terrine, rocket salad, caramelized onions

So France Burger 28
Sourdough bun, onion confit, raclette cheese, French fries

La Carte

Entrées / Appetizers

Asparagus Salad 22
Green asparagus, fava beans, fresh mint, lemon dressing

Escargots en Persillade / Garlic Butter Snails 24
French Burgundy snails, garlic parsley-butter

Foie Gras Poêlé / Pan Seared Foie Gras 36
Cherry purée, fresh plum, toasted gingerbread

Tartare de Saumon / Salmon Tartare 25 36
Fresh salmon, scallops, avocado, cucumber, quinoa, Avruga caviar

Les plats / Main Dishes

Souris d'Agneau / Braised Lamb Shank 38
Creamy polenta, caramelized onions, olives

Légine Australe / Chilean Sea Bass 48
Pan seared sea bass, green asparagus, black olives, white wine sauce

Entrecôte / Ribeye (300gr) 58
Mash potatoes, Bordelaise sauce

Tartare de Boeuf / Beef Tartare 26 38
Handcut Beef Tenderloin, mesclun salad, (french fries w/ main course)

Planches à Partager / Boards to Share

Rillettes de Canard / Duck Rillettes 20
for 2/for 4

Assorted Cold Cuts & French Cheeses 34 / 55

Assorted Cold Cuts 28 / 48
Selection of 5 artisan cold cuts

Assorted French Cheeses 28 / 48
Selection of 5 artisan cheeses

Baked Camembert Half/Whole 20 / 32

Baked Mont d'Or 55
Mesclun salad, cold cut, potato grenaille

Desserts

Crème Brûlée 12

Floating Island 12
Crème Anglaise, roasted almond

Baba au Rhum 14
Spong cake, Rum syrup, whipped cream

Paris Brest 14
Pastry choux, praline filling

Profiteroles Canelé 14
Vanilla ice cream, whipped cream, chocolate sauce

Fondant au Chocolat / Chocolate Lava Cake 14
Vanilla ice cream

Poire Belle-Hélène 14
Poached pear, vanilla ice cream, chocolate sauce