



# Le Déjeuner



## Salads & Croq's

<i>Meditaranean Salad</i> Hummus, eggplant, pepper, artichoke, arugula	20	<i>Cured Salmon Salad</i> Baby lettuce, cucumber, cherry tomatoes, sweet peas, eggs	32
<i>Monsieur Croq'</i> Our own version of the classic "Croque Monsieur"	22	<i>Chicken Schnitzel Salad</i> Baby lettuce, sweet peas, cherry tomatoes, tartare sauce, eggs	28
<i>Madame Croq'</i> Our own version of the classic "Croque Monsieur" with an egg	24	<i>Tuna Salad "Niçoise"</i> Pan seared tuna, anchovies, baby lettuce, potatoes, olives, sweet peas, eggs	32
<i>Warm Goat Cheese Salad</i> Baby spinach, arugula, honey	24	<i>Steak Salad</i> Beef Striploin, baby lettuce, sweet peas, cherry tomatoes, eggs	38

## La Carte

### Entrées / Appetizers

<i>Homemade Pâté en Croûte</i> Green salad, pickles and whole grain mustard	22
<i>Escargots en Persillade / Garlic Butter Snails</i> French Burgundy snails, garlic parsley-butter	24
<i>Terrine de Foie Gras / Foie Gras Terrine</i> Rhubarb variation, ginger bread	32
<i>Foie Gras Poêlé / Pan Seared Foie Gras</i> Cherry purée, fresh plum, toasted gingerbread	38
<i>Tartare de Saumon / Salmon Tartare</i> Salmon, avocado, cucumber, horseradish, Avruga caviar	App MC 24 / 36
<i>Tartare de Boeuf / Beef Tartare</i> Handcut beef tenderloin, mesclun salad, (french fries w/ main course)	28 / 42

### Les plats / Main Dishes

<i>Noix de Saint-Jacques / Scallops</i> Pan seared scallops, leeks confit, lemon-dill sauce	44
<i>Flétan / Halibut</i> Green beans, root vegetables, red wine sauce	42
<i>SO France Burger</i> Wagyu beef patty, truffle raclette cheese, caramelised onions	34
<i>Coq au Vin</i> Braised chicken, bacon, mushrooms, orecchiette pasta, red wine	36
<i>Steak Frites</i> Beef Striploin, mesclun salad, french fries, Béarnaise sauce	42
<i>Confit de Canard / Duck Confit</i> Homemade duck confit, potato grenaille, duck jus	45

### Planches à Partager / Boards to Share

<i>Rillettes de Canard / Duck Rillettes</i>	20
	for 2/for 4
<i>Assorted Cold Cuts &amp; French Cheeses</i>	34 / 55
<i>Assorted Cold Cuts</i> Selection of 5 artisan cold cuts	28 / 48
<i>Assorted French Cheeses</i> Selection of 5 artisan cheeses	28 / 48
<i>Baked Camembert</i>	Half/Whole 20 / 32

### Desserts

<i>Crème Brûlée</i>	12
<i>Floating Island</i> Crème Anglaise, roasted almond	12
<i>Chocolate Mousse</i> Dark chocolate, hazelnut praline, caramelised hazelnuts	12
<i>Paris Brest</i> Pastry choux, praline filling	14
<i>Profiteroles Canelé</i> Homemade Canelé, vanilla ice cream, chocolate sauce	14
<i>Fondant au Chocolat / Chocolate Lava Cake</i> Vanilla ice cream	14
<i>Poire Belle-Hélène</i> Poached pear, vanilla ice cream, chocolate sauce	14