

## **LA BARRIQUE**

### **GROUPON EXCLUSIVE MENU**

#### **APPETIZERS:**

SALAD D'ENDIVE - Endive salad, blue cheese, apple, walnuts & honey dressing

ESCARGOTS IN CRUNCHY PASTRY SHELL - With garlic & parsley butter sauce

PAILLARDE DE POULET - Grilled chicken with baby arugula, chopped tomato & sweet corn

CESAR SALAD

SOUP OF THE DAY

#### **ENTREES:**

NORMANDY LAMB SHANK – On creamy saffron risotto, and roasted sweet bell peppers

CARRE D'AGNEAU VERT PRE - Baby rack of lamb almond crushed, haricots verts, potato gratin with a savory thyme white wine sauce

BURGUNDY BRAISED SHORT RIBS OF BEEF – With roasted sweet garlic fingerling mashed potatoes and baby carrots

FILET MIGNON – With fries and Roquefort cheese sauce

COU AU VIN – Chicken braised in red wine, with baby seasonal root vegetables

ROASTED SEA BASS - Potato puree, virgin sauce (basil, tomato, garlic & olive oil)

#### **DESSERTS**

GELATTO

SORBET