MENU

Appetizers

La Soupe du Jour
Soup of the day

La Salade Verte
Mixed green salad, tomato & balsamic vinaigrette

Entrées

Tarte Flambée: Alsatian thin bread dough

French Pizza. For the upper crust.

L'Authentique
Crème frâiche, petits lardons, onions & gruyère cheese

La Champignons Frais
Crème frâiche, wild mushroom medley, onions, lardons & crumble bleu cheese

La Fameuse Brie & Miel de Truffe
Crème frâiche, fine imported brie, pancetta, onions & white truffle honey drizzle

La Poulet Moutarde
Crème frâiche, minced chicken, wild mushrooms, Dijon mustard, onions, gruyère cheese & tarragon

La Parmentière
Crème frâiche, sautéed beef with fresh herbs, onions, emmental cheese & potato

La San Daniele
24 month aged San Daniele prosciutto, tomato, black olives, arugula & shaved grana Padano

La Niçoise (vegetarian)
Tomato sauce, ratatouille, black olives niçoise, gruyère cheese & anchovies

La Marocaine
Homemade hummus, spicy harissa, merguez sausage, swiss cheese, lemon confit & cilantro

La Marché du Sud
Crème frâiche, duck confit, black truffle foie gras, onions & fresh herbs

La Fruit de Mer
Lobster, mussels, clams, shrimp & leek, light lobster béchamel

Desserts & More

L'Assiette de Fromage
Chef's selected fine cheese of the day

Salade De Fruits du Marché
Market fresh fruit salad