

# Dinner Menu

## Menu du Jour \$27.50

CHOICE OF SOUPE DU JOUR OR SALADE LYONNAISE OR PATE MAISON  
 CHOOSE AMONG 3 ENTREES CHANGING DAILY  
 CHOICE OF CREME CARAMEL OR MOUSSE AU CHOCOLAT OR BRIE  
 NO SUBSTITUTIONS—NO EXCLUSIONS. IF ORDERED WITH A DISCOUNT CARD \$13.50 WILL BE DISCOUNTED  
 AS THE PRICE OF ONE ENTREE

## Hors d'Oeuvres

<b>Soupe du jour</b> FRESH HOMEMADE SOUP OF THE DAY	\$6.50
<b>Pâté maison</b> HOMEMADE PÂTÉ SERVED WITH CORNICHONS AND NIÇOISE OLIVES	\$7.50
<b>Assiette de fromages</b> FOUR CHEESES AND FRESH FRUIT (ASSORTMENT SUBJECT TO MARKET AVAILABILITY)	\$16.00
<b>Assiette de charcuterie</b> ASSORTMENT OF PÂTÉS, IMPORTED HAM AND DRIED CURED SAUSAGES, SERVED WITH CORNICHONS AND NIÇOISE OLIVES	\$16.00
<b>Chèvre chaud sur canapé</b> BAKED GOAT CHEESE ON FRENCH BREAD ROUNDS WITH CRACKED BLACK PEPPER AND A SPLASH OF EXTRA VIRGIN OLIVE OIL	\$9.50
<b>Escargots de Bourgogne</b> SNAILS SAUTEED WITH BUTTON MUSHROOMS AND A TRADITIONAL GARLIC AND PARSLEY BUTTER	6 for \$9.50 9 for \$11.50 12 for \$13.50

## Salades

<b>Salade verte</b> MIXED GREENS TOSSED WITH GRAPE TOMATOES, BELL PEPPER AND GREEN ONION IN A CHAMPAGNE VINAIGRETTE WITH A TOUCH OF DIJON	\$6.50
<b>Salade Lyonnaise</b> MIXED LETTUCES WITH GRAPE TOMATOES, BELL PEPPER AND GREEN ONIONS TOPPED WITH A POACHED LOCAL FARM EGG AND DRESSED WITH A MUSTARD VINAIGRETTE	\$7.50 ADD LARDONS \$8.50
<b>Salade de tomates</b> SLICED TOMATO SALAD WITH OIL CURED PROVENCAL OLIVES, MINCED CHIVES, IMPORTED RED WINE VINEGAR, EXTRA VIRGIN OLIVE OIL AND SHEEP'S CHEESE	\$9.50
<b>Salade de crudités</b> ASSORTMENT SHREDDED CARROT AND FENNEL SALAD, CHICKPEAS IN HERB VINAIGRETTE AND MARINATED BEETS WITH MIXED LETTUCES	\$9.50
<b>Salade du marché</b> BABY SPINACH AND SHAVED BELGIAN ENDIVE TOSSED WITH HARICOTS VERTS, ROQUEFORT, FRESH DILL AND PINE NUTS IN A CITRUS VINAIGRETTE WITH CROUTONS	\$9.50

## Poissons

<b>Truite meunière</b> RAINBOW TROUT FILLET SAUTEED WITH BUTTER, PARSLEY AND LEMON JUICE	\$20.50
<b>Poisson rôti à l'anis</b> FRESH CATCH OF THE DAY ROASTED ON A BED OF SHAVED FENNEL BULB WITH PERNOD, CRÈME FRAICHE AND FRIED LEEK JULIENNE	\$25.50
<b>Loup de mer aux raisins</b> MEDITERRANEAN SEA BASS PAN-SEARED WITH WHITE GRAPES AND SERVED WITH A BROWNED BUTTER AND CITRUS SAUCE	\$25.50
<b>Coquilles St. Jacques aux champignons sauvages</b> PAN-SEARED BARNEGET DAY BOAT SCALLOPS SERVED WITH A CIDER CREAM REDUCTION AND TOPPED WITH CRISPY SAUTEED OYSTER MUSHROOMS	\$26.50

## Viandes et Volailles

<b>Escalopes de veau panées</b> BREADED VEAL SCALLOPINI SAUTEED WITH BROWN BUTTER AND LEMON JUICE	\$21.50
<b>Confits de canard aux cerises</b> TWO HOMEMADE CONFIT DUCK LEGS, GRILLED TO A CRISP, SERVED WITH A DRIED CHERRY AND RED ONION MARMALADE, ORANGE ZEST AND BALSAMIC SYRUP	\$24.50
<b>Ris de veau selon l'humeur</b> VEAL SWEETBREADS PREPARED IN A VARIETY OF FASHIONS DEPENDING ON THE CHEF'S WHIM...OR YOURS!	\$22.50
<b>Côtes d'agneau Manon</b> FOUR NEW ZEALAND LAMB CHOPS, CRUSTED IN HERBES DE PROVENCE AND GRILLED	\$33.50
<b>Entrecôte béarnaise</b> GRILLED PRIME RIBEYE STEAK SERVED WITH OUR CLASSIC BEARNAISE SAUCE	\$32.50
<b>Steak maitre d'hotel</b> GRILLED ANGUS CHATEAULAIN SERVD WITH A PERNOD BUTTER MEDAILLON	\$26.50
<b>Filet de boeuf au poivre</b> PEPPER CRUSTED PRIME BEEF TENDERLOIN STEAK PAN SEARED AND SERVED WITH BRANDY, STOCK AND CREAM SAUCE	\$37.50

*All entrees are served with pommes dauphines and fresh vegetables.*

SEVENTEEN PERCENT GRATUITY WILL BE ADDED TO PARTIES OF FIVE OR MORE.  
 NO SEPARATE CHECKS, PLEASE.  
 VISA, MASTERCARD, DINERS CLUB, DISCOVER AND AMERICAN EXPRESS CREDIT CARDS ACCEPTED.

510 Neches St. 512.473-2413

LUNCH HOURS: 11:45 am-2:00 pm, Tuesday-Friday • DINNER HOURS: 6:00-10:30 pm, Tuesday-Sunday CLOSED MONDAYS

