

Apéritifs

Coupe Champagne, Kirr	6.75	<u>Bourbon</u>	
Kirr Royal, Chambord, Pernod	7.50	Wild Turkey,	7.50
Campari	6.75	Jim Beam, Four Roses,	8.50
Vermouth white/red	5.25	Old Grand Dad, Maker's Mark	
Sherry dry/medium	5.75	<u>Gin</u>	
Port red/white, Tio Pepe	6.00	Beafeater, Lighfield	7.50
San Rafaël, Dubonnet	5.00	Gordon, Tangueray, Bombay Sapphire	7.75
Mixed drinks starting at	8.00	<u>Vodka</u>	
<u>Whisky</u>		Stolichnaya (Crystal), Skyy (Citrus)	7.50
Dewars' White Label, Ballentine's	7.50	Smirnoff (red, blue, citrus),	
Dewars Special Reserve 12 years	9.50	Ketel 1, Absolut (citron, kurant,	
Ballentine's 15 years	10.50	Mandarin, Raspberry)	7.75
Crown Royal, Old Parr,	11.50	Grey Goose (citrus, orange, vanilla),	
Chivas Regal 12 years	11.50	Chopin, Belvedere, Vincent van Gogh	8.75
Chivas Royal Salute 21 years	20.25	<u>Rum</u>	
Johnnie Walker Red Label	7.75	Bacardi (lemon, ciclón, coco, vanilla,	
Black Label	9.50	orange, raz, dark), Mount Gay	7.50
Blue Label	35.00	Capt. Morgan's, Meyer's, Malibu,	
Famous Grouse, Bushmill's	7.50	Brujal Anejo, Don Q, Havana Club	
Bushmill's Black	8.50	Bacardi 8 Years	8.50
Dimple 15 years	10.50	<u>Boissons Froides/Cold drinks</u>	
Buchanan's, Crown Royal	9.50	Balashi	4.50
Buchanan's 12 years	11.75	Heineken, Amstel Light	4.75
Buchanan's 18 years	13.00	Bud, Bud light, Coors light, Corona	6.00
Seagram's VO, Seagram's 7, J & B	7.50	O'Doul's (non-alcoholic)	4.75
Canadian Club	7.75	Softdrinks	2.50
Southern Comfort, Jack Daniel's,	8.50	Iced Tea (sweetened, un-sweetened)	
<u>Malt Whisky</u>		Juices (cranberry, pineapple, apple,	3.25
Glenfiddich, Talisker, Macallan,	9.50	grapefruit, tomato, fruit punch)	
Dalwhinnie, Glenkinchie		Fresh Orange Juice	3.75
Glenlivet, J. Walker Green Label	10.75	Perrier, San Pellegrino, Panna	3.50
Glenmorangie	12.00	Big bottles: Pellegrino, Panna	7.00
<u>Belgian Beers</u>			
Koninck, Palm		Amber-colored, soft tasting beer	7.00
Westmalle (Double, triple)		Abbey beer, fermented twice in the bottle	7.00
Duvel, Verboden Vrucht		Clear beer, high fermentation, 8.5% and 8.8%	7.00
Hoegaarden (Grand Cru)		White, misty fresh beer	7.00
Lefte (blond, double, triple)		A famous Abbey beer	7.00
Kriek		A sweet cherry beer	7.00

Service Charge is Not Included. All Prices are in US\$.

Entrées Froides et Salades

Cold Appetizers and Salads

Veau aux Truffes	19.50
Tartare of Veal, Croutons of Veal Sweetbreads, Roasted Garlic Cloves and served with a Vanilla Vinaigrette	
Thon à la Vanille	18.75
In Vanilla Marinated Tuna, served Thinly Sliced on a Salad of Green Asparagus	
Tomates et Mozzarella	12.50
Buffalo Mozzarella Cheese with Tomatoes served with Lettuce, Balsamico Dressing and Roasted Pine Nuts	
Scampis Marinés à l'Ail	15.75
Shrimps Marinated in Garlic, served with Parsley Mayonnaise	
Canard aux Champignons	19.75
Sliced Breast of Duck served with Pear Compote and a Mushroom Mayonnaise	
Trilogy de Foie d'Oie	24.00
Goose Liver served as a Terrine, a Mousse and a Crème Brulée	
Salade Verte	9.50
Tossed Garden Greens with Chilled Vegetables, Capers and Fresh Herbs Choose your Dressing: Balsamico & Olive Oil, Vinaigrette or Pesto Dressing	
Salade Caesar	10.50
Crisp Romaine Lettuce with Caesar Dressing, Parmesan Cheese, Home Made Garlic Croutons and Anchovy Filets	

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Entrées Chaudes et Potages

Hot Appetizers and Soups

Homard avec Chorizo	28.00
Slowly Cooked Lobster with Bomba Rice and Chorizo, served with Mousse of Green Peas, Cucumber Cocktail and a Sauce of Shellfish	
Fromage de Chèvre avec Pommes et Miel	17.00
Soft Goat Cheese with Apple, Honey and Pine Nuts served with Belgian Endives	
Escargots de Bourgogne à l'Ail (1 doz.)	13.50
Vineyard Snails with Fine Herbs and Garlic	
Coquilles St. Jacques	18.00
Lightly Cooked Sea Scallops in Vanilla Butter, served with Wakame Salad, Craw Fish and a Lobster Sauce	
Foie Gras d'Oie Sauté	36.75
Seared Fresh Goose Liver served with Apple, finished with a Honey-Thyme Sauce	
Potage du Jour	8.50
Daily changing Soup by our Chef	
Soupe à l'Oignon	6.75
Onion Soup served with Gratinated Cheese	
Bisque de Langoustes	12.75
Lobster Bisque topped with a French Brandy Cream	

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Poissons

Seafood

Homard aux Amandes	57.00
Caribbean Lobster Tail (10-12oz) with Sweet and Sour Kohlrabi, Crispy Almonds and served with a Mustard Sauce	
Sauver Snapper aux Artichauts	35.00
Sautéed Whole Red Snapper (App. 1 Lbs) with Marinated Artichokes served with a Sauce of Verbena	
Filet de Mérrou avec Crabe	29.50
Filet of Grouper served with a Crab Claw, Basil Oil and a little Spicy Tomato Compote	
Filet de Dorade aux Coquilles St. Jacques	34.50
Sautéed Filet of Dorade served with Grilled Sea Scallops, Saffron-Mashed Potatoes and a Lobster Sauce	
Saumon Écossais avec Risotto	31.50
Grilled Scottish Salmon Filet with Shrimp-Lime Risotto served with a Fennel Sauce and Whisky Syrup	
Gamba avec Coriandre	32.00
Panfried Shrimps, finished with "Nam Pla", Lime and "Bok Choy" Wasabi Puree and served with a Sweet Cilantro Sauce	

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We charge 5,-US\$ for split main dishes.

Viandes

Meats

Filet Mignon au Tartare	32.00
7oz USDA Tenderloin served with Steak Tartare, Mushrooms, Smoked Sea Salt and an Aroma of Parmegiano Reggiano	
Entrecôte Bonne Femme	32.50
10oz USDA Sirloin served with Stirfried Vegetables, Red Wine Sauce and "Pommes Fondant"	
Carré d'Agneau au Gâteau d'Olives	39.00
Oven Roasted Rack of New Zealand Lamb served with Homemade Olive Cake, and a Pistachio-Lamb Sauce	
Canard avec Céleri-Rave	29.50
Pan-fried Duck Breast served with a Mousse of Turnip Celery, "Roseval" Potatoes, served in its Own Gravy with Star Anise	
Ménage à Trois de Veau	34.50
Three Ways of Veal; Croquette, Veal Tenderloin, and Crispy Veal Sweetbreads, served with Sage Risotto	

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