



WINTER MENU 2017 • LUNCH



Soups (Side portions available)

ONION SOUP	Traditional French onion soup with bread and cheese crust	10	NF
LEEK	spinach and potato soup with basil foam and diced steamed vegetables	10	NF, DF, V
MINISTRONE	soup (vegetable broth, diced vegetables & orzo pasta)	10	NF, DF
BUTTERNUT	velouté with coffee foam and sauteed mushrooms – Radu's favorite	12	NF
CLAM *	soup with coconut milk, mussel, lemongrass, kefir lime leaves and saffron foam	12	GF, NF, DF



Appetizers (Easy to share)

BEET	mousse with mustard grain and capers with crudites	7	GF, NF, DF, V
ENDIVES	grilled with gorgonzola cheese crust, caramelized walnuts, dates & grapes	13	GF
LYONNAISE SALAD *	with oxtail croquette, frisée, soft boiled egg, diced bacon, croutons	13	NF
ARTICHOKE	grilled with smoked burrata mozzarella, roasted seasonal fruit & balsamic vinegar	14	NF
GOAT CHEESE TARTINE	grilled Parisian baguette with goat cheese, caramelized red onions and walnuts & honey with roasted pear – Andrea's favorite	15	GF BREAD AVAILABLE
BEEF CARPACCIO *	thin slices of raw beef with horseradish cream and smoked eel, lemon vinaigrette	16	GF, NF



Entrees

CORNISH HEN *	leg and breast with blonde lemon cream, parsnip puree and ras el hanout roasted parsnip	19	GF, NF
PORK *	cheek, braised cabbage with apple, cinnamon and nutmeg puff pie	19	NF
BEEF *	flank steak, shallot dressing, mashed potato, leek & shitake in almonds crust, candied shallots	20	NF
OCTOPUS *	with marinated daikon, bok choy cabbage with molecular apple and celery spaghetti	22	GF, NF, DF
KING SALMON *	with homemade spinach and mascarpone ravioli, pine nuts, tarragon foam	22	GF, NF
LAMB *	Wellington (lamb rack cooked in puff pastry with sweet pepper, diced mushrooms, olive tapenade and basil) and zucchini puree (20 minute preparation time)	28	NF

▶ **ASK FOR OUR SPECIALS**



Vegan

BEET	mousse with mustard grain and capers with crudites	7	GF, NF, DF, V
LEEK	spinach and potato soup with basil foam and diced steamed vegetables	10	GF, NF, V
MINISTRONE	soup (vegetable broth, diced vegetables & orzo pasta)	10	NF, V
ENDIVES	grilled with organic vegan cheese crust, caramelized walnuts, dates & grapes	13	GF, V
ARTICHOKE	grilled with organic vegan mozzarella, roasted seasonal fruit & balsamic vinegar	14	NF, V
MOUSSAKA	grilled eggplant layers, impossible patty bechamel sauce, candied tomatoes, impossible patty meat	16	NF, V
RAVIOLI	organic vegan cheese homemade ravioli with tarragon foam and pine nuts	12	V
IMPOSSIBLE BURGER	potato with herbs hashbrowns, impossible patty, candied red onions, avocado and vegan mayo	16	V

Spin the wheel menu

\$22 or \$25

- YOUR CHOICE OF
- + Sandwich
- + Onion, minestrone or spinach soup
- + Dessert
- + Homemade beverage



Sandwiches

ADD A SIDE OF SOUP FOR \$5

CAPRESE panini bread, cured ham, tomato, mozzarella & pesto	9	
LAS VEGAN panini bread, grilled vegetables, organic vegan mozzarella and pesto	9	NF, V
PAN BAGNA bread, hard-boiled egg, tuna, tomato, lettuce, Caesar dressing	9	NF
LAMB-ORGHINI french baguette, braised lamb shoulder, tzatziki, tomato and romaine lettuce	12	NF
HOT DOG homemade bun, beef sausage, caramelized onions, tomato, lettuce, pickles, dijon mustard and aged cheddar dressing	12	NF



Desserts

LEMON Shortbread biscuit, candied lemon, light lemon cream and French meringue	8	NF
CHESTNUT Large cream puff filled with chestnut cream, bitter soft caramel, buddha's hand cream	8	
TIRAMISU Dulcey chocolate ganache, mascarpone cream and crispy chocolate streusel	8	
PASSION FRUIT Milk chocolate and passion fruit ganache, crispy coconut biscuit, light passion fruit foam and Granny Smith apple	8	GF
VEGAN CHOCOLATE CAKE Coconut cream and chocolate mousse, mango and pineapple filling, crunchy puffed rice	8	V

* Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, milk, poultry, or shellfish reduces the risk of food borne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked.

GF: GLUTEN FREE / DF: DAIRY FREE / NF: NUT FREE / V: VEGAN

WINE & BEER MENU



HALF GLASS 5 | GLASS 9 | BOTTLE 35

White wine

CHARDONNAY – MOILLARD – MACON VILLAGES 2015
PINOT GRIGIO – VALLAGARINA – VALDADIGE 2015

Red wine

PINOT NOIR – ATANEA 2012
COTES DU RHONE – LES VIOLETTES 2014
RED BLEND COTES DU ROUSSILLON DOMAINE CABIRAU 2011
MALBEC – CUVELIER COLECCION 2013

Dessert wine / rose

FLOC DE LAUBADE – GASCogne
ROSE – LE CENGLE – COTES DE PROVENCE 2015



FRANCE
ITALY

CHILE

FRANCE

FRANCE

ARGENTINA

FRANCE

FRANCE

HALF GLASS 8 | GLASS 14 | BOTTLE 55

White wine

CHARDONNAY – CHABLIS – MOILLARD 2015
SAUVIGNON BLANC – DOMAINE DES BROSSES – SANCERRE 2015
CHARDONNAY – POUILLY FUISSE – ALBERT BICHOT 2012
RIESLING ORGANIC GRAND CRU KIRCHBERG – VINCENT STOEFFLER 2015

Red wine

PINOT NOIR – SAVIGNY LES BEAUNES – MOILLARD 2013
COTES DU RHONE – FOURMONE LE FAUQUET – GIGONDAS 2014
SYRAH – COTES DU RHONE – SAINT-JOSEPH DOMAINE GRANGIER 2014
SANCERRE PINOT NOIR – DOMAINE DES BROSSES 2014
PINOT NOIR COTE DE NUITS VILLAGE – ALBERT BICHOT 2012



FRANCE

FRANCE

FRANCE

FRANCE

FRANCE

FRANCE

FRANCE

FRANCE

FRANCE

Sparkling wine

PROSECCO TOMASSI FILODORA

FRANCE

HALF GLASS 10 | GLASS 20 | BOTTLE 80

White wine

CHARDONNAY MEURSAULT LOUIS JADOT 2013
CHARDONNAY PULIGNY-MONTRACHET – LOUIS JADOT 2014

Red wine

MARGAUX CLOS DE MARGALAIN 2012
PINOT NOIR – GEVREY CHANBERTIN 2013
SAINT-JULIEN – BORDEAUX – PAVILLON LEVILLE POYFERRE 2012
CHATEAUNEUF DU PAPE TARDIEU LAURENT – CUVÉE SPECIALE 2011

Champagne

BRUT TAITTINGER



FRANCE
FRANCE

FRANCE

FRANCE

FRANCE

FRANCE

FRANCE

Cocktails

HOMEMADE HIBISCUS OR
RASPBERRY SYRUP WITH FRENCH SPARKLING WINE



13

SPRITZ (FRENCH SPARKLING WINE WITH YOUR CHOICE OF LEMON,
BLOOD ORANGE OR POMEGRANATE LEMONADE)

10

Beer

CORONA / STELLA / FAT TIRE / BLUE MOON

6

Still water

ACQUA PANNA, FIJI
ACQUA PANNA – LARGE BOTTLE

3

5

Sparkling

SAN PELLEGRINO
SAN PELLEGRINO – LARGE BOTTLE
FLAVORED SAN PELLEGRINO (LEMON / ORANGE / POMEGRANATE)

3

5

3

Homemade beverages

ICE TEA / HIBISCUS ICE TEA /
GINGER, LEMON AND 5 SPICE ICE TEA /
RASPBERRY LEMONADE

3

COCONUT WATER

3



Coffee & Tea

ESPRESSO / COFFEE

2.5

LATTE

3.5

CAPPUCINO

3.5

TEA

3

ASK FOR OUR WINE
OF THE MONTH

