

Appetizers

Pate du Chef:

Homemade chicken liver, bacon, shallot, walnut and Port Pate served with baguette and "cornichons" (French pickles). **The best !!!**

14.00

Tarte Flambee/ Flamenkuche:

Traditional Alsatian flat bread

15.00

- baked *with* bacon, onions, crème Fraiche and Emmenthal cheese.
- baked *with* spinach, mushroom, crème fraiche and emmenthal cheese

Fromages: Assortment of 4 Artisan French cheeses served with jam, baguette, croissant and Pretzel bread

20.00

• **Soupes (French onion or soupe du Jour) :**

cup: **6.00**

bowl: **10.00**

Escargots:

6 escargots baked in a garlic and parsley butter. Baguette.

12.00

Salade:

Balsamic, fig-honey vinaigrette or Herbs and peppercorn dressings*

Mixed field lettuce, tomatoes, cucumbers.

5.00

Bread plate: 1/2 baguette and butter

3.00

Dinner Salade

Salade "Nicoise":

Red leaf lettuce, **sauteed salmon or medium-rare fresh tuna***, hard boiled egg, warm Fingerling Potatoes and Haricots Verts, Nicoise olives.

18.00

* consuming raw or undercooked foods may increase your risk of foodborne illness

Entrees

Spaetzle aux champignons:

Homemade Alsace noodles baked with mushrooms, spinach cream and cheese.

Vegetarian

18.00

Spaetzle a l'alsacienne: Ham, onions, cream and cheese.

19.00

Spaetzle du Jour:

Check specials

Ratatouille en croute:

Provence Ratatouille (eggplant, zucchini, peppers, tomatoes, herbs) and goat cheese baked "pot pie" way.

Vegetarian

18.00

With Merguez sausage (lamb sausage)

20.00

Gnocchi:

Homemade spinach-goat cheese gnocchi, navy beans, diced butternut squash, tomato-herb sauce. Baked with Emmenthal cheese.

18.00

Choucroute Garnie: Traditional dish from Alsace !

Gluten/dairy free

23.00

Sauerkraut served with 3 kinds of sausage and Fingerling potatoes.

Nage de Saint-Jacques :

Scallops, shrimp, salmon, smoked trout in lobster broth (Bouillabaisse style).

Gluten/dairy free

24.00

Poulet farci:

Chicken breast stuffed with spinach, Brie and pecans. Thyme demi-glaze . Potato gratin. **Gluten free**

22.00

Chicken Cordon Bleu:

Chicken breast lightly breaded and stuffed with ham and Emmethal cheese, served with a cream sauce. Potato gratin.

22.00

Truite au crabe: Butterfly trout baked in foil stuffed with crab meat and fennel root and caramelized apples.Potato gratin. **Gluten free**

24.00

Salmon Wellington:

Salmon fillet wrapped in a puff pastry with spinach, goat cheese, tarragon. Lemon Creme Fraiche. Diced butternutsquash-navy beans

24.00

Boeuf Bourguignon:

Chunks of beef stewed in a hearty red wine sauce with mushrooms and carrots. Served with spaetzle. **Dairy free**

22.00

Boeuf Wellington *:

Beef tenderloin, medium rare wrapped in a pastry with mushrooms and served with a green peppercorn sauce. Potato gratin.

28.00

Les desserts

Mousse au chocolat *:

Homemade chocolate mousse. **Gluten free**

7.00

Tarte au citron: Lemon tarte.

7.00

Creme brulee: mini meringues. **Gluten free** <

7.00

Chocolate Pot de creme: with homemade pecan cookie

7.00

Tarte Tatin du Jour: Upside down pie served with Caramel sauce.

7.00

Ice Cream*: **Gluten free**, homemade

Honey and Lavender ice cream or flavors of the day.

7.00

Boissons

Coffee:

(regular or decaf.)

2.50

Espresso: (regular or decaf.)

3.00

Cafe au lait (latte), Cafe viennois: double espresso with whipped cream.

4.00

Perrier Water, Evian Water, Orangina or Rieme sparkling Limonade

(lemon, blood orange, pomegranate, lemon-mint)

3.00

Coke, Diet Coke, iced tea:

2.50

Hot tea or hot herbal tea:

3.00

No individual receipts. You can pay with separate credit cards-