

Soups

*Portobello with Truffle Cappuccino and Duck
"Foie Gras" 14*

*Portobello Mushroom Cream with Duck liver sautéed
Topped with Duck liver Espuma as a Capuccino*

Gratinated Onion Soup 9

*Traditional and delicious French Recipe...
Gratinated with Baguette Crouton
and Emmental Cheese*

Carrot and Lobster Bisque with Lemon Grass 12

Tapas

Lamb and Beef Spicy Sausage 12

Known as Merguez a traditional North African spicy Sausage

Pata Negra Platter 24

*Slices of Spanish Cured Ham "De Bellota"
Served with Toasted Bread topped with
dice tomatoes and Garlic olive oil*

*All our prices are in US Dollars
Please let your waiter know if you have any allergies*

Cold Appetizers

Tuna Tartare with Avocado and Cilantro Gazpacho 13

Sushi Grade Raw Diced Tuna with Shallots, Sesame, Ginger and Soy sauce, Served with Chilled Avocado and Cilantro Gazpacho

*Mahi-Mahi Ceviche Mexican Style With
Avocado and cilantro 12*

*Raw diced Mahi-Mahi marinated with lime juice, olive oil, avocado, onion
Tomato and jalapeno served with corn tortilla chips*

Classic Home-Made Duck "Foie Gras" Terrine 24

Served with Red Wine Jelly Sangria and Toasted Bread

Salmon Gravlax with Honey, Dill and Spices 14

*Homemade Cured Salmon, Dill and Honey Sauce
Potato Salad and black toasted Bread*

Warm Appetizers

Warm "Crottin de Chavignol" Goat cheese Salad 13

*Imported from The Loire Valley, this Original Crottin de Chavignol is roasted on a toast
with Caramelized Apple, Honey, Rosemary and served with Mesclun Salad, Walnut
Vinaigrette, Roasted pine Nuts and Balsamic Reduction*

Escargots "A la Bourguignonne" 12

*Traditional and Typical Famous dish from France, 6 Escargots in the Shell Served in Sizzling
Homemade Garlic and Parsley Butter*

Grilled lobster tail and Mango Salad 24

*Endives, Mesclun, Grilled mango, Chorizo de Bellota, Edible Flowers and Mango
Vinaigrette*

Grilled Octopus 14

*Marinated in Olive oil, garlic, spices and herbs served with a cream of potato, rouille sauce
Topped with paprika infused olive oil*

Fish and Seafood

Fresh Mussels "Marinière" (Seasonal) mp

Fresh mussels sautéed in butter and olive oil with garlic, shallots and parsley, steamed in their own water and white wine with herbs served with French fries and homemade aioli

Grilled Mahi-Mahi Kebab Moroccan Style 26

Marinated in Chermoula Sauce (Parsley, Cilantro, Garlic, Cumin, Paprika, Cayenne pepper, Lemon juice and olive oil) Grilled and served with Cauliflower like couscous, Ratatouille, Mango, Lemon Confit and Green Olive Sauce

Pan seared Branzino fillet 32

European Seabass pan seared in virgin olive oil served with garlic cream, red bell pepper coulis Grilled zucchini, Baby potatoes sautéed with garlic and rosemary

Gambas à la Provençale 34

Five whole Shrimps in the shell marinated with Provence Herbs, sautéed in virgin olive oil with parsley, Garlic and diced tomatoes, Flambee with Pastis served with Pilaf Rice and Ratatouille

Gambas au Cognac 34

Five whole Shrimps in the shell marinated with Provence Herbs, sautéed in virgin olive oil with parsley, Garlic and Shallots, Flambee with Cognac and a string of Cream served with Pilaf Rice and Ratatouille

Why do we leave the shell on the Shrimp?

The delicious part of eating a shrimp is not the sauce you put on it but the shrimp itself. When you leave the shell on during the cooking process you retain that flavor instead of it being lost to the cooking liquid

When you peel the shrimp, you can suck the flavor out of the head and then dip the body into your favorite sauce.... Enjoy, eat with your fingers...

Classic Fishermen Bouillabaisse 32

Famous Special Fish stew of Fishermen from South of France, 3 different fish fillets, Half Calamari, a whole Shrimp Three Mussels Cooked in a rich Spicy Fish Soup with Anise and Real Saffron Served with Crouton, Garlic Clove and Garlic "Rouille" Sauce

Paella de Camargue for two 59

Depending availability

Cooked in the traditional Spanish Paella Pan, Lobster tail, whole shrimp, chorizo, chicken, squid, clams and mussels in the shell, simmered in a saffron rice with our home-made fish bouillon, seasoned with paprika, spices and herbs

Meat and Poultry

Bohemian Classic 6oz Steak Tartare 19

Hand Minced Raw Beef tenderloin, Egg Yolk, Cornichon, Shallots, Parsley, Cappers, Dijon Mustard, Ketchup, Worcestershire Sauce and Tabasco Served with French Fries and Mesclun Salad

Grilled 10oz Angus Rib Eye Steak "Maître d'hôtel" 39

Simply Grilled and topped with a Maître d'hôtel Butter Medallion (Shallots, Parsley, lemon juice, Salt and Pepper) Served with French fries and Mesclun Salad

Grilled 7 oz Angus Beef Tenderloin 44

On a bed of Sautéed Corn and Red Onion, with Fried Slice Corn Tortilla and Cilantro Served with Classic Dauphinoise Potato Gratin

Braised Lamb Shank 32

Slowly braised lamb shank in garlic with Honey and Rosemary sauce Served with sautéed baby potatoes

Chicken "Coq au Vin" Style 26

Typical of Burgundy, A delicious Chicken Braised in Red Wine Sauce with Mushrooms, Bacon Strip, Glazed Pearl Onion and Crouton Served in the Famous Creamy Joel Robuchon Style Mashed Potatoes

Vegetarian

Appetizer

Quinoa and Kale Salad with Strawberries and 12

Nuts Honey and Pomegranate Vinaigrette

A very Healthy and Energetic Salad Full of Omega 3 and Vitamin C, but Also Very Good and Tasty Appetizer... Quinoa, and Kale with Turmeric, Walnuts, Pine Nuts, Cashew, Squash Seeds and Strawberries mixed with honey and Pomegranate Vinaigrette, Served with Crispy Kale chips

Entrée

Special Vegetable Tajine 17

Colorful and Tasteful Vegetable Dish, Slowly Braised in a Tagine Cooking Pot with a Secret mix of Spices, Coriander and Olives... Just as in North Africa and served with Chick peas Croquet Wheat Couscous or Cauliflower Couscous

Desserts

Profiterolles au Chocolat Chaud 12.50

*Homemade puff pastry filled with vanilla ice cream
topped with hot chocolate and whip cream*

*Mango Tatin Tart with Home-Made Ginger Ice
Cream and Maracuya Caramel* 12

Black Chocolate Fondant Cake with 10

*Raspberry, Red Bell Pepper Coulis and Raspberry Sherbet
(Gluten Free Cake)*

Strawberry and Confited Black Olive 9

Cocktail served with

A dash of and Basil Whipped Cream

La Famous Crème Brule 7

With fresh red wood berries

Pineapple Carpaccio and Coconut Ice cream 9

With Agave, Tequila and cilantro Syrup

Chocolate and raspberry delight 10

With Raspberry coulis

Chocolate, Raspberry mousse and fresh redberries