SALADS

NIÇOISE SALADS
A combination of lettuce, tuna, green olives, anchovies, green beans, mustard and lime dressing

WATERCRESS SALAD
A delicious combination of watercress with sliced duck breast, bacon, onion, avocado, and cherry tomatoes; served with a citrus and chili vinaigrette

SHRIMP AND AVOCADO FEUILLE
Shrimp topped with avocado and served with blue tortilla. Includes roasted white cheese and chopped coriander marinated in avocado oil.

TRIPLE TARTAR
Tuna, beef and fish tartar scented with oil & herbs

CAESAR SALAD
Cherry tomatoes, green olives and anchovies, crunchy lettuce, covered in a traditional Caesar dressing

OAXACAN CHEESE FONDUE
A Oaxaca cheese fondue, served with shrimp and caramelized pineapple

STUFFED CRÊPES
Stuffed with squash and goat cheese; topped with a poblano pepper sauce and corn kernels

PORTOBELLO RATATOUILLE
Grilled vegetables slices and goat cheese with a dutch sauce

SOUPS

BOUILLABAISSE DE MARSELLA
Traditional seafood soup with epazote (a Mexican herb) and scented with tequila

ONION SOUP
With Gruyère cheese over florory feite

LIMA BEAN SOUP
Lima beans, celery, squash and Macedonia potatoes with chicken broth and quail egg

STARTERS

BROILED MUSSELS
Potato mussels sautéed in garlic, onion, pepper leaf and white wine; broiled and served in a dutch sauce

ESCARGOT
Sautéed in garlic and onion, glazed in a fine peanut cream & a Café de Paris butter cream

ENTRÉES

MORNAY SHRIMP
Giant shrimp confit in butter covered with mornay sauce, and served in wild rice, and vegetables
SAMPLE MENU

LAMB CHOPS CHARCUTERIE
Grilled with dijon mustard, served with peppers and a vegetable soufflé

FISH AU PROVENÇAL
Grilled fish fillet, crusted with parmesan cheese, fine herbs and garlic served with rice and vegetables

VEAL LOIN
Veal medallion in apple sauce flavored with xcatic chili; flanked with mashed sweet potatoes and vegetables

HOMEMADE RAVIOLI
Stuffed with salmon & white wine sauce

CANNELLONI
Stuffed with lamb ragout

STEAKS

PETIT NEW YORK
240 gms. / 8.4 oz

RIB EYE
240 gms. / 8.4 oz

TOURNEDO ROSSINI
Served with foie-gras and port wine reduction

All of our steaks are served with a baked potato, mixed mushrooms and caramelized pearl onion

CARIBBEAN SPECIALTIES

TUNABLOCK
Marinated with honey in lemon, topped with a fine caper sauce; and served with a side of rice and vegetables

SALMON WITH GRAPE MARMALADE
Salmon fillet with a touch of guajillo chili served with grape marmalade over wild rice and vegetables

CHICKEN BREAST
Rouleau grilled chicken with smoked salmon and cream cheese, topped with a tarragon sauce; and served with a side of mashed potatoes and vegetables

PETIT NEW YORK
240 gms. / 8.4 oz

SAUCES
Béarnaise | Mushroom Sauce | Three Pepper Corn Sauce | House Specialty: Molcajete Sauce