

THE BEAUJOLAIS

Bistro

MENU

APPETIZER + MAIN COURSE + DESSERT
145EC PER PERSON*

Appetizer

ESCARGOTS

Garlic, Parsley Butter

OR

MIMOSA EGGS

Also Called Deviled, Boiled Egg, Homemade Mayo

OR

MEURETTE STYLE EGGS

Poached Eggs, Bacon, Red Wine Sauce

OR

FROG LEGS

Garlic, Parsley Butter

OR

PÂTÉ EN CROÛTE

French Paté In a Crust, Mesclun Salad

All prices are quoted in \$XCD, Subject to 10%VAT & 10% service charge

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THE BEAUJOLAIS

Bistro

Main Courses

CASSOULET

Slow-cooked Stew, Poultry, Sausage, Pork, Beans

COQ AU VIN

Chicken Braised With Wine, Bacon, Mushrooms

SALMON QUENELLE

Poached Fish Mousseline, Cray Fish Bisque

PETIT SALÉ

Salted Pork Meat, Smoked Sausages, Green Puy Lentils, Vegetables

PAN SEARED SCOTTISH SALMON

Fideuà Pasta, Tint Calamary, Garden Sorrel Sauce

Desserts

TART TATIN

Reverse Apple Tart, Vanilla Ice Cream

PINK PRALINES TART

Sugar Coated Almond Tart

POACHED WILLIAM PEAR

Red Wine Syrup, Ice cream

CHOCOLATE RELIGIEUSE

Chou Pastry Stuffed With Chocolate Cream

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