BEAUJOLAIS NOUVEAU

Près Appetizer

Traditional Home Made Rillettes
Truffele saucisson

Appetizer

POACHED FARMED EGG "MEURETTE"
Mushroom, Glazed Onions, Bacon, Crusted Bread Toast, Red Wine Sauce

TRADITIONAL FRENCH TERRINE "PÂTÉ EN CROÛTE"
Foie Gras, Confit Porc, Pickles, Onion Chutney

BURGUNDY SNAILS
Garlic & Parsley Butter, Toasted Bread

SEA SCALLOP
Mushroom Duxelles, Gratined Sauce

SMOKED HERRING SALADE
Fingerling Potatoes, Cider Vinagrette Dressing

Main Course

SLOW COOKED GROUPER
Potato, Nantua (Crayfish) Sauce

TRADITIONAL COQ AU VIN
Paris Cut, Braised Chicken, Sauteed Mushroom, Bacon, Gratinated Potato

CASSOULET
Duck, Sausage, Porc, Confit White Beans, Cooking Jus

PETIT SALÉ
Lentils Stew, Porc Sausage, Confit Porc Belly

GRILLED BLACK ANGUS RIBEYE
Confit Shallots, Parsley Butter, Homemade Traditional French Fries

Dessert

CARAMELIZED TART TATIN
Apple, Double Cream

FLOATING ISLAND
Vanilla Custard, Raspberry Praliné

DARK CHOCOLATE MOUSSE
Cocoa Crumble

TRADITIONAL CRÈME BRÛLÉE

Autumn 2026 Edition $195 XCD++

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

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