

**Entree**  
**Froid (Cold)**

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|---|--------------|
| <b>Anchois en Croûte</b>  | <b>6.50</b>  |
| <i>House made crouton with White anchovy</i>                          |              |
| <b>Chèvre pour Paste Provençal</b>                                    | <b>7.00</b>  |
| <i>Goats cheese with black olive tapenade</i>                         |              |
| <b>Marinated Olives</b>   | <b>7.00</b>  |
| <i>Olives marinated in olive oil with fresh herbs from our garden</i> |              |
| <b>Piment Doux à la Grecque</b>                                       | <b>8.00</b>  |
| <i>Roasted red peppers with mint, fetta and olive oil</i>             |              |
| <b>Brandade de Morue de Provence</b>                                  | <b>8.50</b>  |
| <i>Brandade of salted fish and potato dip</i>                         |              |
| <b>Saumon Fumé pour Sauce Verte</b>                                   | <b>12.00</b> |
| <i>Cured salmon with baby capers and verde salsa</i>                  |              |
| <b>Terrine de Canard et Porc</b>                                      | <b>14.00</b> |
| <i>Duck, pork and pistachio terrine</i>                               |              |

**Chaud (Hot)**

|  |              |
|--|--------------|
| <b>Pommes de Terre à la Lyonnaise</b>                          | <b>8.00</b>  |
| <i>Confit kipfler potatoes and chives</i>                      |              |
| <b>Champignons à la Provençale</b>                             | <b>8.50</b>  |
| <i>Roasted mushrooms with garlic, shallots and fresh thyme</i> |              |
| <b>Chorizo Grillé</b>  | <b>10.50</b> |
| <i>Grilled chorizo sausage</i>                                 |              |
| <b>Coquilles-St-Jacques Provençale</b>                         | <b>12.00</b> |
| <i>Pan fried local scallops roe on</i>                         |              |
| <b>Bifteck à la Minute</b>                                     | <b>12.00</b> |
| <i>Minute steak with Dijon mustard and lemon</i>               |              |
| <b>Langoustine Grillé et Buerre Citron</b>                     | <b>14.00</b> |
| <i>Garlic prawns with lemon, parsley butter</i>                |              |

**Plat Principal (Main Course)**

|   |              |
|---|--------------|
| <b>Tarte de Maison</b>  | <b>18.50</b> |
| <i>Green asparagus and goats cheese tart with pickled beets</i>                             |              |
| <b>Canard à la Orange et Port en Salade</b>   | <b>26.00</b> |
| <i>Duck legs braised with Port, Orange and Thyme served on a citrus and coriander salad</i> |              |
| <b>Côtes de Veau aux Legume Provençale</b>  | <b>27.00</b> |
| <i>Crumbed veal cutlets with Provençale vegetables</i>                                      |              |
| <b>Truite arc-en Ciel</b>   | <b>29.00</b> |
| <i>Rainbow trout pan fried with garlic and parsley butter and salad nicoise</i>             |              |
| <b>Côte de Boeuf</b>  | <b>33.00</b> |
| <i>Rib eye cutlet, baby green beans and red wine jus with petite herb salad</i>             |              |

**Chef de cuisine: Stephen Shing**

**Maitre'd': Andrew Procter**