**So!! You can start**

Wild mixed mushrooms phyllo strudel, masala anglaise

Crudo of the day

Artisan Cold cut and cheeses, chef’s seasonal selection

Angus beef tenderloin Carpaccio, cold pressed olive oil, parmesan shaving and lemon

Traditional Escargot a la bourguignone

Sweet white shrimp cocktail

French onion soup, gruyere cheese gratinee

Caesar salad, house classic dressing, parmesan and croutons

Artisan organic baby green lettuces, chef Asian shallot rice vinaigrette

**Main course**

World sea food chef’s pick of the day

Marie’s farmed chicken breast, roasted garlic beurre blanc

steak au poivre pomme fritte

Peppered Elk medallions, bluet juniper berries demi-glace

Rigatoni bolognaise, braised short ribs, in red wine tomato sauce

Natural pork mignon a la crème de champignons

**Desserts**

French Dark chocolate mousse

Tahitian vanilla bean crème brullee

Apple tart Normandy au calvados