2-COURSE PRE-THEATER MENU

- 20 -
(available daily, 5pm - 6pm)

APPETIZERS

SOUPE DU JOUR
Frisée aux Lardons
• organic poached egg, croutons, smoked bacon

TARTE FLAMBÉE DU CAFÉ
• fromage blanc, caramelized onions, lardon, roasted tomatoes, arugula, Montrachet goat cheese

CHARCUTERIE PLATE
• Prosciutto, Parisian ham, duck ballotine, Rosette de Lyon, grilled country bread

GRILLED BOUDIN BLANC SAUSAGE
• sauerkraut, Dijon mustard

ENTRÉES

MOULES "POULETTE"
• Prince Edward Island mussels, white wine, cream, shallots, leeks, parsley, French fries

GRILLED SCOTTISH SALMON
• French lentils, fresh lemon vinaigrette

FARMHOUSE CHICKEN
• Yukon gold mashed potatoes, grilled heirloom carrots, chicken jus

OMELETTE LORRAINE
• caramelized onions, double-smoked bacon, aged Gruyere, fingerling potatoes, mixed greens

BURGER D’ALSACE
• chopped Angus beef, brioche bun, caramelized onions, tomato, lettuce, aioli
• choice of Gruyere, Alsatian Münster, cheddar, or Roquefort

DESSERTS

- please add 5 -

CRÊPE SOUFFLÉ
• passion fruit sauce

CRÉME BRÛLÉE
• Tahitian vanilla bean, Mignardises

WARM FLOURLESS CHOCOLATE GÂTEAU
• fresh berries, crème anglaise, pistachio ice cream

HOMEMADE ICE CREAM AND SORBET
• two scoops, raspberry coulis
• ice cream: peanut butter, vanilla, pistachio, caramel sorbet: raspberry, mango, passion fruit

ASSIETTE DE FROMAGES
• raisin-walnut crostinis, walnuts, grapes
• Morbier – Saint André – Roquefort

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, EGGS OR UNPASTEURIZED MILK MAY INCREASE THE RISK OF FOOD-BORNE ILLNESS.