

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 •

CRÈME 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.