

## LES ENTRÉES

**10 POTAGE DU JOUR**

DAILY SOUP, FRESH INGREDIENTS FRESHLY MADE.

**12 ESCARGOTS VOL-AU-VENT**

FRENCH ESCARGOTS, BASIL, GARLIC & CREAM IN PUFF PASTRY

**14 TATARE DE BŒUF** (MAIN COURSE OPTION \$32)

FRESH RAW BEEF TENDERLOIN, PREPARED TABLE SIDE WITH YOUR FAVORITE INGREDIENTS.

**12 GALETTE BRETONNE**

BUCKWHEAT CRÊPES, SEARED SCALLOPS, LEEK FONDUE.

**12 BISQUE DE HOMARD**

LOBSTER BISQUE, PRAWN RAVIOLI, COGNAC.

**11 SALADE LYONNAISE**

ROMAINE HEARTS, CURLY ENDIVE, POACHED EGG,  
DOUBLE SMOKED BACON, SHERRY VINAIGRETTE.

**FOIE GRAS**

**15 FOIE GRAS PRALINÉ, BRIOCHE, ORANGE, ALMONDS.**

**13 SEARED FOIE GRAS, FRISEE LETTUCE, GRAPSEED VINAIGRETTE, CANDIED WALNUTS.**

**18 DUO OF PRALINÉ AND SEARED FOIE GRAS.**

## LES PLATS

**24 CHOUCRUTE ALSACIENNE**

SAUERKRAUT, SMOKED PORK, CABBAGE & LEEK SAUSAGE, BEEF BRISKET, BACON, & POTATOES.

**36 OSSOBUCO DE WAPITI BOURGUIGNON**

ELK OSSOBUCO BOURGUIGNON, GARLIC MASH POTATO, VEGETABLES.

**27 CANARD CONFIT**

DUCK LEGS CONFIT, BABY ROOT VEGETABLES, RATATOUILLE,  
SHALLOT & GREEN LENTIL RAGOUT.

**31 EMINCÉ DE VEAU AUX MORILLES**

THINLY SLICED VEAL TENDERLOIN, CREAM, MOREL MUSHROOMS, PARISIAN GNOCCHI,  
RATATOUILLE, ASPARAGUS.

**34 ENTRECÔTE MAÎTRE D'HÔTEL**

NEW YORK CUT STRIPLOIN STEAK, HERB & LEMON BUTTER, PONT-NEUF POTATOES, VEGETABLES.

**42 TOURNEDOS ROSSINI**

AAA BEEF TENDERLOIN, FOIE GRAS, TOASTED BRIOCHE, TRUFFLE, MARSALA.

**29 SAUMON EN PAPILOTE**

PARCHMENT STEAMED SALMON FILET, SAFFRON BASMATI RICE, BABY VEGETABLES.

**37 AGNEAU PROVENÇALE**

LAMB LOIN, RISOTTO, VINE TOMATO, ASPARAGUS.

**POA CRÉATION VÉGÉTARIENNE DE NOTRE CHEF**

CHEF'S VEGETARIAN CREATION, ASK YOUR SERVER FOR DETAILS.

**WELCOME TO THE TERRACE RESTAURANT,  
WE WOULD LIKE TO INTRODUCE OUR NEW MENU  
THAT WILL HAVE YOU TRAVELING ACROSS “LA FRANCE”.  
TO DISCOVER SOME OF THE BEST FRENCH CLASSICS,  
PREPARED BY OUR TOP EUROPEAN TRAINED CHEFS.**

**ALONG YOUR JOURNEY YOU WILL HAVE THE OPPORTUNITY TO  
EXPERIENCE FOOD FROM DIFFERENT FRENCH REGIONS SUCH AS;**

**SALADE LYONNAISE FROM RHONE VALLEY  
GALETTE BRETONNE FROM BRITANNY  
FOIE GRAS FROM GASCONY AND PÉRIGORD  
CHOUROUTE FROM ALSACE  
MIJOTÉ BOURGUIGNON FROM BURGUNDY  
ROSSINI TENDERLOIN FROM PARIS  
LAMB FROM LA PROVENCE  
RATATOUILLE FROM NICE  
AND ONE OF THE GREATEST DESSERT EVER,  
FLAMBÉED CRÊPES SUZETTE, FROM LE CAFÉ DE PARIS**

**WE HOPE THAT YOU WILL ENJOY YOUR DINNER WITH US,**

**LET’S SAY**

**BONNE APPÉTIT**



**LA MAISON DORÉE, PARIS, 1900, HOME OF BŒUF ROSSINI BY CASIMIR MOISSON**