



Le Provençal

CORAL GABLES RESTAURANT WEEK

June 2nd – 7th, 2009

LUNCH MENU

Three-Course Menu Price is Based on Choice of Entrée

Appetizer

(Choice of)

Soupe Du Jour Du Chef

Chef Soup of the Day

Salade Verte Vinaigrette Maison

Salad with Home Made Dressing

Terrine De Saumon

Salmon terrine

Entrée

(Choice of)

Traditional Caesar Salad **\$9.50**

Caesar Salad with Grilled Chicken Breast **\$11.50**

Salade D'Avocat Aux Crevettes **\$11.95**

Avocado and seafood with baby shrimp

Crepes Au Jambon Et Fromage **\$12.95**

Ham and cheese crepe

Continued on next page



Le Provençal

CORAL GABLES RESTAURANT WEEK
June 2nd – 7th, 2009

Ravioli Aux Quatres Fromages **\$13.95**

Four cheese ravioli

Poitrine De Poulet A L'Ail Et Thym **\$14.75**

Chicken breast with garlic and thyme

Roulade De Truite Aux Pins Pignons **\$15.25**

Filet of trout with pine nuts

Couscous D'Agneau Marseillais **\$16.95**

Couscous with lamb shank, lamb sausage and vegetables

Dessert

Dessert of the Day

Le Provençal • 382 Miracle Mile
(305) 448-8984 • www.leprovençalrestaurant.com



Le Provençal

CORAL GABLES RESTAURANT WEEK

June 2nd – 7th, 2009

DINNER MENU

Appetizer

(Choice of)

Gasparcio De Tomate A L'Avocat

Tomato gaspacio with avocado

Croustade D'Escargots Provencale

Snails in pastry shell with fresh tomato coulis

Terrine De Canard Aux Pruneaux

Duck terrine with plums

House Salad

Salade Verte Vinaigrette Maison

Salad with Home Made Dressing

Entrée

(Choice of)

Peruvian Seabass A L'Etouffee De Fenouil

Peruvian seabass with fennel

Jarret D'Agneau Braise A La Bourguignone

Lamb shank bourguignon

Filet De Porc Aux Peches Et Amandes

Pork Filet with peach and almonds

Continued on next page



Le Provençal

CORAL GABLES RESTAURANT WEEK

June 2nd – 7th, 2009

Dessert

(Choice of)

Fondant Aux 2 Chocolats

Gratin De Fruits Frais A La Menthe

\$36.00

Le Provençal • 382 Miracle Mile
(305) 448-8984 • www.leprovençalrestaurant.com



Le Provençal

CORAL GABLES RESTAURANT WEEK

June 9th – 14th, 2009

LUNCH MENU

Three-Course Menu Price is Based on Choice of Entrée

Appetizer

(Choice of)

Soupe Du Jour Du Chef

Chef Soup of the Day

Salade Verte Vinaigrette Maison

Salad with Home Made Dressing

Assiette De Campagne

Cold Cut Plate

Entrée

(Choice of)

Traditional Caesar Salad **\$9.50**

Caesar Salad with Grilled Chicken Breast **\$11.50**

Salade De Poireaux Au Saumon A La Vinaigrette D'Orange **\$11.95**

Leek Salad with salmon and orange dressing

Quiche Au Jambon Et Fromage **\$12.95**

Quiche with ham and cheese

Continued on next page



Le Provençal

CORAL GABLES RESTAURANT WEEK
June 9th – 14th, 2009

Omelette Provencale Aux Tomates Et Basilic **\$13.95**

Omelet with tomato and basil

Feuillette De Poulet A La Reine **\$14.75**

Pastry Shell with Chicken breast and Mushroom filling

Tilapia Au Beurre Blanc **\$15.25**

Tilapia with butter sauce

Steak Minute Parisien **\$16.95**

Grilled steak Parisian

Dessert

Dessert of the Day

Le Provençal • 382 Miracle Mile
(305) 448-8984 • www.leprovençalrestaurant.com



Le Provençal

CORAL GABLES RESTAURANT WEEK

June 9th – 14th, 2009

DINNER MENU

Appetizer

(Choice of)

Veloute De Courge Aux Epices

Butternut squash with spices

Feuillette D'Asperges Au Coulis De Poivron

Asparagus in pastry shell with red pepper coulis

House Salad

Salade Verte Vinaigrette Maison

Salad with Home Made Dressing

Entrée

(Choice of)

Pot Au Feu De Saumon

Salmon stew with vegetables

Tournedos Aux Herbes Et Confiture D'Echalottes

Beef filet mignon with herbs and shallots

Fricassee De Canard Aux Olives Et Romarin

Duck fricassee with olives and rosemary

Continued on next page



Le Provençal

CORAL GABLES RESTAURANT WEEK
June 9th – 14th, 2009

Dessert
(Choice of)

Clafoutis Aux Fruits

Oeuf A La Neige

\$36.00

Le Provençal • 382 Miracle Mile
(305) 448-8984 • www.leprovençalrestaurant.com