



CORAL GABLES RESTAURANT WEEK
June 1st – 14th, 2009

LUNCH MENU

(Noon – 4pm)

Appetizer

Soupe du Jour

or

Escargot

or

Croutons de Coulommiers

or

Tomato and Cheese Salad

Entrée

Any Sandwich from our menu

or

Steak Frites, Salade

or

Poulet Roti, Frites

Dessert

Crème Brulee

or

Mousse au Chocolat

\$21

(Price does not include tax & gratuity)



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Dinner Menu

4pm - 10pm

Appetizer

Gratinée des Halles

Classic onion soup

or

Petites Moules

Appetizer Size of our famous Steamed Mussels with your choice of sauce

or

Salade d'Auvergne

Organic arugula, apples, blue cheese & roasted walnuts

or

Pétatou de Chèvre

Warm Potato & olives, topped with goat cheese

Entrée

Onglet à l'échalotte

Grilled hanger steak, French fries and shallot sauce

or

Fish of The Day Special

Daily Chef's Selection

or

Canard à l'Orange

1/2 Roasted Duck, Orange Glaze, Fries

or

Cassoulet Toulousain

Our Classic Bean Stew

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Dessert

Tarte Tatin

Homemade apple tart served with vanilla ice cream

or

Mousse au chocolat

Chocolate mousse

or

Crème Brulée

or

Ice Cream / Sorbets

\$ 35

(Price does not include tax & gratuity)