

# CÉDRIC

FRENCH BISTRO - BAR

## APPETIZERS

- SOUP OF THE DAY - 9 -  
ORGANIC MESCLUN SALAD - 10 -  
RED BEET SALAD WITH GOAT CHEESE - 12 -  
TUNA TARTAR WITH AVOCADO - 15 -  
BEEF CARPACCIO - 13 -  
MUSHROOM RISOTTO - 15 -  
TOMATO MOZZARELLA - 12 -  
CHARCUTERIE PLATE - 14 -  
FOIE GRAS - 19 -  
ESCARGOTS DE BOURGOGNE - 13 -  
CRAB SALAD - 13 -  
ENDIVE AU ROQUEFORT - 12 -



## MUSSELS

- 19 -

### MARINIÈRES

WHITE WINE AND SHALLOTS

### PROVENÇALES

TOMATO AND GARLIC

### PARISIENNES

OLD FASHIONED MUSTARD AND CREAM

### CURRY

CURRY AND CREAM

### THAI

GINGER LEMON GRASS



APPETIZER/MAIN OR MAIN/DESSERT  
COFFEE OR TEA INCLUDED

## APPETIZERS

SOUP OF THE DAY  
RED BEET SALAD WITH GOAT CHEESE  
MUSHROOM RISOTTO

## MAIN DISHES

MARINIÈRES MUSSELS  
GRILLED HANGER STEAK  
WITH SHALLOTS AND RED WINE SAUCE  
ORGANIC ROASTED CHICKEN WITH MASHED  
POTATOES

## DESSERTS

CHOCOLATE MOUSSE  
ÎLE FLOTANTE

## OUR MAIN

SAUTÉED CAJUN JUMBO SHRIMP WITH ANGEL HAIR PASTA

- 19 -

PAN SEARED RED SNAPPER WITH SAUTÉED SPINACH AND A RED PEPPER COULIS

- 24 -

GRILLED SALMON WITH RATATOUILLE

- 23 -

PAN SEARED TUNA WITH LENTILS AND BACON

- 28 -

FISH AND CHIPS WITH TARTAR SAUCE

- 18 -

GRILLED HANGER STEAK WITH SHALLOTS AND RED WINE SAUCE

- 24 -

GRILLED SIRLOIN STEAK WITH PEPPERCORN SAUCE

- 26 -

STEAK TARTAR WITH FRIES AND SALAD

- 22 -

HAMBURGER / CHEESEBURGER / BURGER À CHEVAL / SALMON BURGER

- 15 - / - 16 - / - 17 - / - 19 -

PAN SEARED DUCK BREAST WITH A CHERRY SAUCE AND GRATIN DAUPHINOIS

- 26 -

COQ AU VIN

- 22 -

SAUTÉED CURRY CHICKEN WITH WHITE RICE

- 21 -

ORGANIC ROASTED CHICKEN WITH MASHED POTATO

- 20 -



## SIDES

- FRENCH FRIES - 6 - MIXED VEGETABLES  
RATATOUILLE GRATIN DAUPHINOIS  
WHITE RICE SPINACH  
MASHED POTATOES

