

Entrées (Starters)

1. Soupe à l'Oignon Gratinée

This quintessential French dish is a comforting onion soup slow-cooked to bring out the natural sweetness of the onions, which are then topped with a slice of crusty baguette and a generous layer of melted Gruyère cheese. It's baked to golden perfection, creating a savory, rich experience that is ideal for starting any meal.

2. Salade de Chèvre Chaud

A warm, golden disc of creamy goat cheese is delicately placed on top of a toasted slice of baguette and served over a bed of fresh, mixed greens. Dressed with a honey vinaigrette, the tangy cheese pairs beautifully with the sweetness of the honey and the earthiness of the salad, creating a perfect balance of flavors.

3. Tartare de Saumon

Fresh, finely diced salmon is mixed with lemon, dill, and capers, creating a vibrant, refreshing dish. The fish is delicately seasoned, and the accompanying flavors highlight the purity of the salmon, making it a light and sophisticated starter that evokes the essence of the sea.

Plats Principaux (Main Dishes)

1. Bœuf Bourguignon

This rich, hearty dish is a staple of French cuisine. Tender beef chunks are slowly braised in red wine, along with aromatic garlic, carrots, pearl onions, and lardons, creating a complex, deeply flavorful stew. The sauce, thickened with the reduction of wine and juices, is served over creamy mashed potatoes or crusty bread, perfect for soaking up every drop.

2. Coq au Vin

This classic French dish features chicken braised in Burgundy wine, along with garlic, onions, mushrooms, and bacon. The wine tenderizes the chicken, infusing it with deep, savory flavors, while the mushrooms and onions add a subtle sweetness. It's traditionally served with boiled potatoes or vegetables, making for a rich, indulgent meal.

3. Filet de Bar à la Provençale

Pan-seared sea bass is served with a Provençal-inspired sauce made from ripe

tomatoes, Kalamata olives, garlic, and fresh herbs. The fish's delicate, flaky texture contrasts beautifully with the aromatic sauce, creating a dish that is fresh, light, and packed with Mediterranean flavors. It's often paired with a side of ratatouille, showcasing the region's abundant vegetables.

4. Ratatouille Végétarienne

A vibrant vegetable medley of zucchini, eggplant, peppers, and tomatoes is simmered with garlic, onions, and a blend of herbs like thyme and basil. The result is a fragrant, hearty stew that celebrates the rich bounty of summer. This dish is a vegetarian delight and a perfect option for those seeking a lighter, yet satisfying meal.

Desserts

1. Crème Brûlée

A silky-smooth vanilla custard base is topped with a thin layer of caramelized sugar, creating the signature crack when you tap it with a spoon. The contrast between the creamy texture and the crisp, sugary top makes for a delightful finish to any meal. It's a beloved French classic that never fails to impress.

2. Tarte Tatin

This iconic upside-down caramelized apple tart is made with buttery, flaky pastry and sweet, tender apples that are slowly caramelized in sugar and butter. It's traditionally served warm, often accompanied by a scoop of vanilla ice cream or a dollop of whipped cream, providing a comforting, sweet end to the meal.

3. Profiteroles au Chocolat

Light, airy choux pastry puffs are filled with rich cream and drizzled with a decadent chocolate sauce. These delicate, bite-sized treats offer a perfect balance of textures: crisp on the outside, creamy on the inside, and satisfyingly sweet with the glossy chocolate finish.

4. Plateau de Fromages

A selection of France's finest cheeses is served with fresh baguette slices and a touch of fig jam. This platter offers a delightful variety of flavors and textures, from tangy and creamy to sharp and crumbly. It's a wonderful way to end the meal, especially when paired with a glass of wine from the region.