

THE GOURMET GATEWAY HOTEL

French Dishes

Appetizers (Entrées)

✓ **French Onion Soup**

A hearty soup made with caramelized onions, beef broth, and topped with melted cheese and croutons.

Price: \$8.00 - \$15.00

✓ **Escargots de Bourgogne**

Snails cooked in garlic herb butter, often served in their shells.

Price: \$12.00 - \$20.00

✓ **Pâté or Terrine**

A spread made from ground meat, fat, and spices, often served with bread and pickles.

Price: \$10.00 - \$18.00

Main Courses (Plats Principaux)

✓ **Coq au Vin**

Chicken braised with wine, mushrooms, and bacon.

Price: \$18.00 - \$30.00

✓ **Boeuf Bourguignon**

Beef stewed in red wine with carrots, onions, and mushrooms.

Price: \$20.00 - \$35.00

✓ **Ratatouille**

A vegetable medley made with eggplant, zucchini, peppers, and tomatoes, often served as a side or main dish.

Price: \$12.00 - \$18.00

✓ **Duck Confit**

Slow-cooked duck leg served with crispy skin, often accompanied by potatoes.

Price: \$25.00 - \$40.00

Seafood Dishes

- ✓ **Bouillabaisse**
A traditional fish stew from Provence made with various fish, shellfish, and flavored with saffron.
Price: \$25.00 - \$45.00
 - ✓ **Salmon en Papillote**
Salmon fillet baked in parchment paper with vegetables and herbs.
Price: \$20.00 - \$30.00
-

Desserts (Desserts)

- ✓ **Crème Brûlée**
A creamy custard topped with a layer of hardened caramelized sugar.
Price: \$6.00 - \$10.00
 - ✓ **Tarte Tatin**
An upside-down caramelized apple tart.
Price: \$6.00 - \$12.00
 - ✓ **Macarons**
Colorful meringue-based cookies filled with cream or ganache.
Price: \$1.50 - \$3.00 each
-

Cheese Course (Fromages)

- ✓ **Cheese Plate**
An assortment of French cheeses served with bread and fruit.
Price: \$12.00 - \$20.00
-

Average Buffet Price for French Cuisine

We may offer **buffet options**, especially for brunch, which might include a variety of pastries, cheeses, and light dishes.

- **Price Range:** \$30.00 - \$60.00 per person