



CONSHOHOCKEN

*Restaurant Week*

2024

\$50/person

## MENU

### TO START

*Choice Of*

#### **Assiette de Fromages**

Individual cheese plate with sliced baguette and honey

#### **Tartare du Saumon Fumé**

House-smoked salmon with fresh herbs, capers, lemon and olive oil, served with a dill and cucumber salad

### MAIN COURSE

*Choice Of*

#### **Entrecôte Steak Provençale**

Grilled beef filet with Provençale sauce of garlic, red wine, tomatoes, olives, and fresh herbs. Served with roasted potatoes

#### **Aubergine au Miso à la Japonais**

Miso-glazed, seared eggplant "steak", with black rice, toasted sesame seeds, served with a seaweed salad

#### **La Poulpe à la Niçoise**

Grilled octopus with sauteed potatoes, tomatoes, black olives, and haricot vert, with a basil infused olive oil

### DESSERT

*Choice Of*

#### **Dame Blanche**

Two scoops of vanilla ice cream with chocolate sauce, toasted almonds, whipped cream, and a macaron

#### **Gâteau à la Pistache**

Almond and pistachio genoise with crème fraîche, and garnished with toasted pistachios and powdered sugar

**Coffee or Tea**