

La Boheme by K

Entrées et salads

Savoyarde, gruyere, comté and emmental, NOTRE FONDUE served with a variety of breads PARMENTIER DE POMMES DE TERRE Potatoe and turkey confit parmentier

POTAGE SAINT-GERMAIN pea soup

MOULES MARNIÈRES Mussels in white wine and garlic with french fries

SALADE NICOISE Niçoise salad

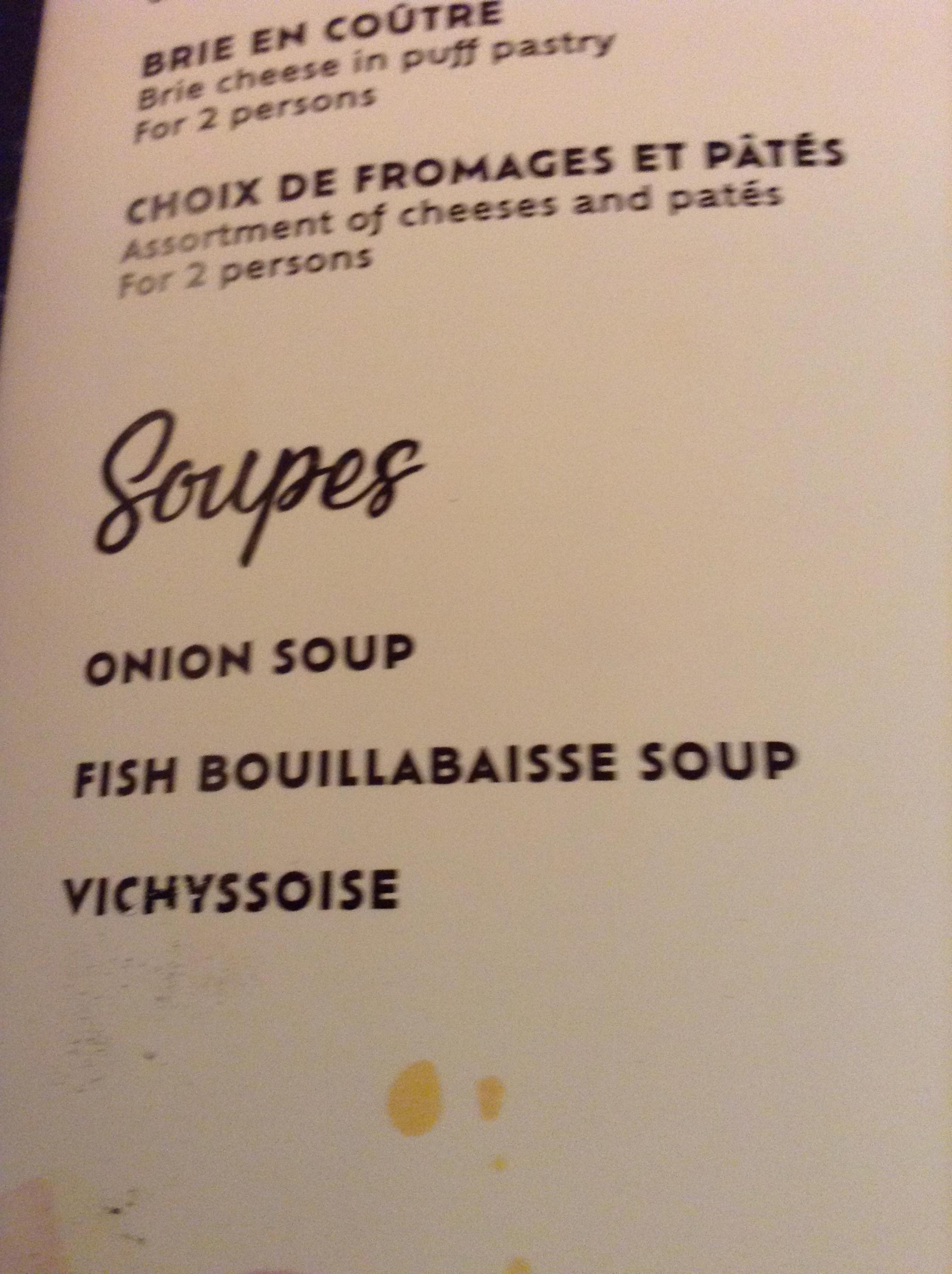
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SALADE LYONNAISE Lyonnaise salad, salad greens, croutons, bacon and poached egg

BRIE EN COÛTRE Brie cheese in puff pastry For 2 persons

Soupes

CHOIX DE FROMAGES ET PÂTÉS Assortment of cheeses and patés For 2 persons



Plats principaux

CRÈPE SALÉE Shrimp, mushroom, asparagus, grilled pepper and cheese sauce

CASSOULET White bean and pork stew

BLANQUETTE Stewed beef with carrot, onion and butter

AGNEAU ACCOMPAGNÉ DE GRATIN DAUPHINOIS Grilled meat with gratin potatoes

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ch fries

COG AU VIN Chicken stewed in sparkling wine

> STROGANOFF Beef and mushroom stew

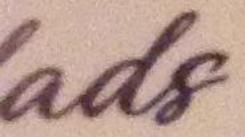
CHATEAUBRIAND Pan-fried tenderloin with grilled vegetables

CONFIT DU CANARD

Duck confit, cauliflower cous cous, sautéed apple and mixed fruit

SAUMON À L'ANETH Salmon with dill and artichokes

SOUFFLÉ DE HOMARD Soufflé de langosta cocinado en coñac



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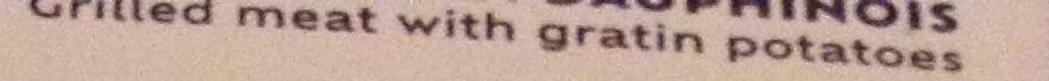
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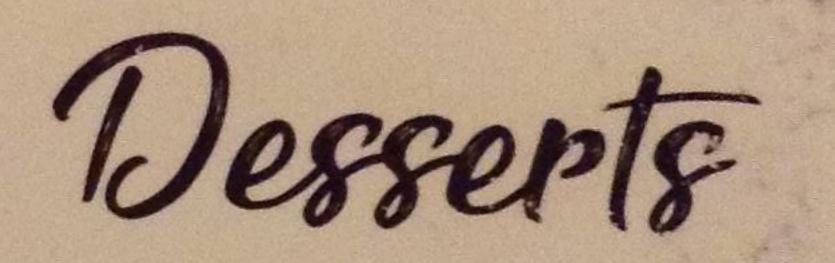
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Tarte tatin with vanilla ice cream

COUPE À FRUITS Fruit cup with crème brûlée

COULANT AU CHOCOLAT Chocolate lava cake

BISCUIT AUX FIGUES Fig cookies

SOUFFLÉ AUX FRUITS DE LA PASSION Passion fruit soufflé