



La Boheme by K

Entrées et salads

NOTRE FONDUE

Savoyarde, gruyere, comté and emmental,
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

SALADE LYONNAISE

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

BRIE EN COÛTRE

Brie cheese in puff pastry

For 2 persons

CHOIX DE FROMAGES ET PÂTÉS

Assortment of cheeses and patés

For 2 persons

Soupes

BRIE EN COÛTRE
Brie cheese in puff pastry
For 2 persons

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

Soupes

ONION SOUP

FISH BOUILLABAISSE SOUP

VICHYSOISE

Plats principaux

CRÊPE 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

COQ 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

lads

nmental,

TERRE

er

french fries

Plats principaux

CRÊPE 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

COQ 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

Desserts

PROVENÇAIS
Grilled meat with gratin potatoes

COQ 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

Desserts

TARTE TATIN
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