

**HUÎTRES – OYSTERS**  
**\$1.50 each**

<b>MOUSSE DE FOIE DE VOLAILLE.....</b>	<b>\$10</b>
Chicken Liver Mousse, Condiments, with Toasted Campagne Bread	
<b>LE RADIS BEURRE.....</b>	<b>\$8</b>
Breakfast Radish, Butter and Sea Salt	
<b>GNOCCHI A LA PARISIENNE.....</b>	<b>\$8</b>
Spinach and Artichoke Gratinée	
<b>SHRIMP COCKTAIL - 1 Piece .....</b>	<b>\$6</b>
1 Head-on Gambas	
<b>ARTICHAUT VINAIGRETTE.....</b>	<b>\$8</b>
Grilled Artichoke, Ravigote Vinaigrette.	
<b>TARTE FLAMBEE ALSACIENNE .....</b>	<b>\$8</b>
Flat Bread, Creme Fraiche, Caramelized Onions, Bacon Lardon, Swiss Cheese and Brie	
<b>BRIE DE MEAUX.....</b>	<b>\$7</b>
Cow, Ile de France	
<b>MOULES MARINIERE.....</b>	<b>\$10</b>
Steamed Mussels in White Wine, Garlic and Parsley	
<b>* LE TARTARE PARISIEN.....</b>	<b>\$12</b>
Hand Cut Steak Tartare , Egg Yolk, Onions, Cornichons and Anchovy	
<b>COTELETTE D'AGNEAUX - 1 PIECE.....</b>	<b>\$14</b>
Mediterranean Condiment	