

Le Champagne

Lunch Menu

APPETIZERS and TAPAS

Cod Fish Fritters..... \$9,00 Creole sauce	Beef Carpaccio..... \$13,00 Pesto, Arugula salad
Chicken Spring Rolls..... \$11,00 Nuoc mam and peanuts sauce	French traditional Snails...\$9,00 Garlic and Parsley Butter
Breaded squid rings..... \$10,00 Tartar sauce	Garlic Bread.....\$5,00
Mix Tapas.....\$21,00	

SALADS and TARTARS (Served with French Fries and Salad)

Caesar Salad \$13,00 Romaine's heart, Shaved Parmesan, Croutons, Anchovies, Caesar Dressing	
Goat Cheese and Blue Cheese Salad..... \$17,00 Goat Cheese Toasts and Blue Cheese in a crispy phyllo Topped with Honey Green Salad, Tomatoes, Balsamic vinegar dressing	
"Périgourdine" Salad.....\$21,00 Green Salad, Tomatoes, Candied Duck Gizzards, Smoked Duck Brest, lardons, Green Beans, Sautéed Potatoes, Boiled eggs and Toasts	
Exotic Salad \$22,00 Green salad, Tomatoes, Avocado, Palm Hearts, Pineapple, Grapefruit, Sautéed Shrimps	
Tuna Tartar..... \$18,00 Tomatoes, Coriander, chives, red onions, lemon juice, sesame oil	
Salmon Tartar..... \$18,00, Tomatoes, parsley, chives, red onions, lemon juice, olive oil	
Traditional French Style Beef Tartar..... \$18,00	

PASTAS

Alfredo \$14,00
Arrabiata \$13,00

SNACKS

Cheese Burger..... \$15,00
Vegan Burger..... \$16,00

Add:

Bacon \$2,00 / Grilled Chicken \$4,00 / Grilled Shrimps \$5,00

MAIN COURSES

Grilled Mahi-Mahi Filet \$18,00
Creole sauce, rice and vegetables

Tuna Tataki \$19,00
Teriyaki sauce, sesame seeds, ginger, wasabi, served with rice and vegetables

Roasted Salmon Filet \$19,00
Lemon butter sauce, rice and vegetables

Sautéed Shrimps "Provençal" Style.....\$23,00
Cooked in olive oil with Garlic, Parsley and Tomatoes, served with rice and vegetables

Grilled Flank Steak \$19,00
With Shallots/Blue cheese/Mushrooms or Pepper sauce
French Fries and Salad

Duck Shepherd's pie..... \$18,00
Mushrooms, carrots, shallots and Homemade Mashed Potatoes. Served with Salad

½ Roasted Chicken (From France) \$17,00
Potatoes Baked in the cooking juice and Salad

ADD:

Sauce \$2,00 / Sides \$3,00/ Wakame \$3,00

HOMEMADE DESSERTS :

« Crème Brulée »\$9,00
Vanilla Flavour

Chocolate Molten.....\$10,00
Vanilla Ice Cream and Whipped Cream

Iced nougat\$9,00
Red Fruit sauce and Whipped Cream

"Café Gourmand".....\$9,50
Your Coffee with an assortment of our desserts

Chocolate Mousse.....\$8,50

Ice Cream: Vanilla, Chocolate, Caramel (salted butter), Coconut
Sorbets: Lemon, Strawberry, Raspberry, Passion Fruit