

Adorable French Bakery



Degustation

MENU

TWO COURSE \$35

Choices of Appetizers

FRENCH BREAD TAPAS \$15
(ASSORTMENT OF VEGETABLE GRILLED ON FRENCH BREAD WITH FETA CHEESE)

Eggplant Parmesan \$15
(Like a lasagna without the pasta...)

MUSHROOM SAVORY ECLAIRS. \$15
(FRENCH GOUGERE DE LEGUME)

LEEK & SWEET POTATO TART. \$16
(VEGAN SAVORY TART ON VEGAN PUFF DOUGH)

Choice of Entrees

GF VEGAN LASAGNA \$18
(OUR CLASSIC GLUTEN FREE AND VEGAN DISH)

BEEF LASAGNA \$20
(ORGANIC BEEF LAYERS WITH EGGPLANTS AND MORE)

COQ AU RIESLING \$22
(CLASSIC FRENCH CHICKEN STEW)

BRAISED SALMON* \$25
(SERVED ON BED OF VEGETABLE AND MASH POTATOES)

BEEF BOURGUIGNON* \$26
(FRENCH BEEF STEW)

THREE COURSE \$49

Choice of Dessert

CITRUS CHEESECAKE \$12
(SERVED WITH RASPBERRY COULIS AND WHIPPED CREAM)

TRIPLE BERRY CRUMBLE \$12
(SERVED WITH ICE CREAM)
(Vegan Option available)

HAZELNUT - CHOCOLATE SWISS CAKE \$10
(Gluten Free)

LEMON MERINGUE. \$10
(Gluten Free)

3 FLAVOR PROFITROLE \$12
(VANILLA - CHOCOLATE - CAPUCCINO MINI CHOUX SERVED WITH ICE CREAM)

Coffee

(INCLUDED ON THREE COURSE MENU)

ESPRESSO \$5

CAPUCCINO \$6

ALFFOGATO \$9
(ESPRESSO ON VANILLA ICE CREAM)

* EXTRA \$5 ON MENU FOR SALMON AND BOURGUIGNON