



Menu Dining week @ \$25

Les six escargots de bourgogne

Six Burgundy snails in garlic butter

Or

L'Assiette de crudités, crouton au chèvre

L'Adour salad "crudité" with goat cheese crouton

Or

Velouté de courges butternut

Butternut squash velouté soup

*Escalope de volaille poelée viennoise, pommes de terres sautées,
salade verte et sauce tartare*

**Breaded chicken breast "viennoise" style, served with sautéed potatoes,
tartare sauce and greens**

Or

Filet de sole limande beurre blanc, legumes vapeur

Steamed lemon sole with champagne beurre blanc, steamed vegetables

Or

Steak frites, sauce Bordelaise

**Grilled beef "steak frites" with Bordelaise sauce,
L'Adour's French fried potatoes, and greens**

Or

Filet de canard a l'orange, riz basmati

Duck breast with orange sauce and basmati rice

Pastis Bourit toasté et glace aux pruneaux-Armagnac

Toasted Pastis bourit (brioche) with Armagnac-prune ice cream