



Le Menu du Dimanche Midi

Sunday January 11th, 2026

Lunch Menu

Appetizer

Seasonal selection of hors d'oeuvres and salad

Main

Pot-au-feu

Pot-au-feu, French for «pot on the fire» is a dish made with slowly boiled meat and vegetables. The dish is very well known throughout France, and has many regional variations. The most popular have beef as the main meat, and this is what the Chef will be using for his version of it. Some has called it «the quintessence of French family cuisine» or «the most celebrated dish in France present on the tables of the rich or poor alike.»

Your Pot-au-feu will be served with a rich bouillon, slowly cooked beef chuck roast, beef cheeks and seasonal root vegetables.

Dessert

Crème Brûlée

Papua New Guinea Vanilla

\$85

Price per person. Menu will be served family style to your entire party.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.