



Le Menu du Dimanche Midi
Sunday May 3rd, 2026
Lunch Menu

Appetizer

Seasonal selection of hors d'oeuvres and salad

Main

Daube à la Provençale

Daube à la Provençale is a traditional beef stew originating from the south of France. Our Chef prepare its Daube with beef cheeks, marinated overnight in red wine from Bandol with carrots and onions and then cooked for many hours in a dutch oven.

Your Daube à la Provençale will be served with orzo

Dessert

Flan pâtissier

Milk confiture, orange blossom

\$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.