

Special Lunch \$25

1st Course

CROISSANT BREAKFAST

Croissant with 2 scrambled eggs, mozzarella and one choice of ham, sausages, crispy bacon, turkey, tomatoes

BUCKWHEAT BREAKFAST

Buckwheat crêpe with 2 eggs, mozzarella cheese and one choice of ham, sausages, crispy bacon, turkey, tomatoes

NICOISE SALAD

Lettuce, tomatoes, rice, tuna, artichokes, green bell peppers, anchovies, hard-boiled egg, onions, olives

BISTROT SALAD

Lettuce, tomatoes, ham, Swiss cheese, hard-boiled egg, olives, onions

OMELETTE

2 eggs omelet served with side salad Ham or Turkey and Mozzarella KEY WEST Baguette

French baguette, tomatoes, provolone, prosciutto, olive oil

PARISIAN Baguette

Ham, Swiss Cheese and Butter

CROQUE MONSIEUR

White bread, ham, melted cheese

CLUB Panini

Swiss cheese, bacon, turkey, tomatoes

QUICHE LORRAINE

Ham and Mozza cheese with salad

BRITISH BUCK'

Ham, cheese, mushrooms, sunny side up egg

COUNTRY BUCK'

Prosciutto, blue cheese, walnuts, sour cream



2nd Course

SUZETTE CRÊPE Orange marmalade, flambéed Grand-Marnier

> St MARTEEN CRÊPE Banana, Nutella, whipped cream

ANTIGUA CRÊPE Pears, chocolate sauce, whipped cream

BLACK FOREST CRÊPE Red fruits, whipped cream, chocolate sauce

LONG BOAT KEY
Vanilla ice cream, chocolate sauce, whipped cream

CRÈME BRULEE
The traditional way vanilla

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Special Dinner \$35

Garden Salad

Olives, onion, tomatoes, lettuce

Gorgonzola Salad

Blue cheese, walnuts, tomatoes, lettuce

Smoked Salmon Salad

Smoked salmon, sour cream, tomatoes, lemon, lettuce

French Onion Soup

With melted cheese croutons

Fish Soup

Homemade fish soup served with mozzarella and garlic crouton

Country Pate

Homemade coarse pork terrine

Moules Provençale

Mussels in homemade tomato sauce.

Hot Brie Salad

Brie cheese on toast with honey, lettuce and tomatoes



Beef Bourguignon Traditional beef stew in red wine, carrots, onion and tomato sauce.

Pork Marco Polo Pork tenderloin medallions in black pepper and Cognac sauce.

Pork Parmesan Pork tenderloin medallions served in a puff pastry with a cream

of parmesan cheese and shredded prosciutto.

Fish Niçoise Flounder or cod or white fish in a medley of bell pepper, onion, olives,

tomato sautéed in olive oil and white wine.

Fish Florentine Flounder or cod or white fish in a lobster, spinach and lemon sauce.

Shrimp Curry Shrimp in a mild creamy curry sauce.

Chicken Provencal Cassolette of chicken and bacon cooked in homemade tomato sauce

topped with mozzarella cheese.

Chicken Normande Diced chicken breast and mushrooms flambéed Cognac in a cream sauce.



St Marteen Crepe

Banana, Nutella, whipped cream

Crème Brulée

Traditional Vanilla Grand Marnier

Long Boat Key

Bahamas Crepe

Vanilla ice cream, chocolate sauce, whipped cream

Red fruits, whipped cream, vanilla ice cream

Suzette Crepe

Orange marmalade, flambé Grand-Marnier