
Appetizers

STEAK TARTARE*

capers, onions, cornichons, quail egg and crisp bread

RUDI'S SEAFOOD TOWER

lump crab, north sea shrimp, octopus, brandy
cocktail sauce

ESCARGOTS BOURGUIGNONNE

burgundy snails, garlic parsley butter

BOUILLABAISSE MARSEILLAISE

red mullet, lobster claw, sole, shrimp, snapper, clams,
mussels, tomatoes, saffron, orange zest, rouille,
country bread

TUNA SALADE NIÇOISE*

tomato, mediterranean olives, potatoes, green beans,
red onions

FOIE GRAS TORCHON*

fig reduction, crisp brioche

FRUITS DE MER*

(Serves Two)

lobster claws, langoustine, crab claws,
jumbo shrimp, mussels, clams, oysters

\$25 supplement

LES ENTRÉES



BROILED FRESH CATCH OF THE DAY*

served with your choice of lemon butter, rémoulade, sofrito or ginger sauce

BROILED MAINE LOBSTER

brown lemon butter, sofrito

WHOLE DOVER SOLE MEUNIÈRE

parsley, lemon butter

RACK OF LAMB PERSILLADE*

lamb jus, arugula pesto, goat cheese panisse

SALT CRUST BAKED BRANZINO

herbes de Provence, tarragon beurre-fondue

STEAK FRITES*

black pepper crusted beef tenderloin, green peppercorn cream, onions, french fries

DUCK CASSOULET

duck confit, duck breast, pork and garlic sausage, cannelloni beans

SOUFFLÉ AU FROMAGE

double baked goat cheese soufflé, salad greens

 Vegetarian

* The US Food and Drug Administration advises that eating uncooked or partially cooked meat, seafood, shellfish, milk, poultry and/or eggs may increase your risk for food borne illness especially if you have certain medical conditions.

Side Dishes

French fries, cauliflower purée; wild rice;
green beans, truffle mashed potatoes, ratatouille

Dessert

PROFITEROLES

hot chocolate sauce, chantilly cream

CRÊPES SUZETTE

vanilla ice cream

APPLE TARTE TATIN

sea salt caramel ice cream

RUDI'S SOUFFLÉ

version of the famed salzburg nockerl

ARTISANAL FRENCH CHEESE PLATE

dried fruits, nuts, crackers

PETITS FOURS & FRENCH PRESS COFFEE OR ESPRESSO