Sample French Restaurant Menu

Starters

Crevette Cocktail (Shrimp Cocktail)
Escargot (Snails)
Foies Gras (Fat Liver)
Les Huîtres (Oysters on the Half Shell)
Steak Tartare (Beef Tartar)
Tartare de Saumon (Salmon Tartar)

Soups

Bisque (Cream Soup) Vichyssoise (Potato Leek Soup)

Salads

Artichauts à la Vinaigrette (Artichoke Salad) Asperge à la Vinaigrette (Asparagus Salad) Mesclun de Salade (Mixed Green Salad) Salade Niçoise (Nice Style Salad)

Egg Dishes

Les Oeufs (Fried Eggs)
Les Omelettes (Omelets)

Beef Dishes

Filet de Boeuf (Beef Filet)
Fondue Bourguignon (Beef Fondue)
Steak au Poivre (Peppered Steak)
Steak Frites (Steak and French Fried Potatoes)

Chicken Dishes

Poulet Provençal (Roasted Chicken with Herbs)

Seafood Dishes

Bouillabaisse (Seafood Stew)

Moules Frites (Mussels and French Fried Potatoes)

Saumon en Papillote (Baked Salmon)

Sample French Restaurant Menu

Sides

Gratin Dauphinois (Creamed Potatoes)
Haricots Verts (French Green Beans)
Pommes Frites (French Fried Potatoes/Chips)
Ratatouille (Vegetable Stew)

Desserts

Assiette de Fromage (Cheese Plate) Crème Brulée (Baked Custard) Fruits à la Crème (Fresh Fruit with Cream) Mousse au Chocolat (Chocolate Mousse) Les Sorbets (Sorbet)

French Menu Item Descriptions

Starters

Crevette Cocktail (Shrimp Cocktail)

Shrimp cocktail usually refers to medium sized shrimp. *Les Gambas*, large shrimp or prawns, may also be seen on some menus. Most restaurants prepare and serve this starter in a similar fashion. The shrimp are boiled in water or fish stock, shelled and chilled. They are traditionally served with a cocktail sauce (tomato sauce, horseradish and lemon juice), lemon wedges and sometimes an additional mayonnaise-based sauce.



Gluten-Free Decision Factors:

- Ensure stocks and broths are not made from bouillon which may contain gluten
- Ensure no wheat flour in sauce

Allergen Considerations:

• Contains shellfish from shrimp