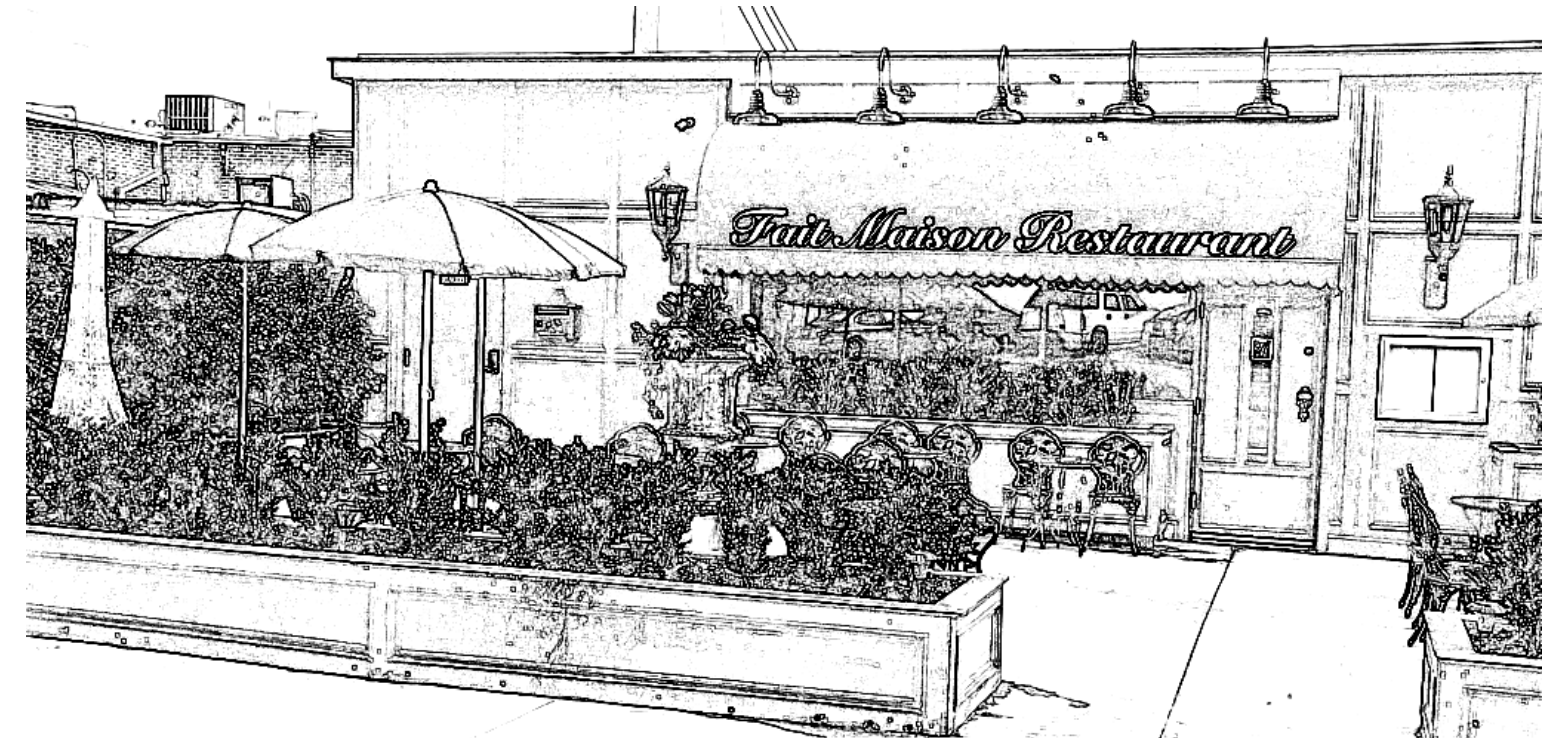


## Desserts

French cheese plate with mixed greens and chutney	11
Bourbon vanilla bean creme brûlée served with fresh berries	11
Crepes stuffed with orange soufflé with caramelized orange sauce and Grand-Marnier flambé <i>(Signature)</i>	15
Fait Maison signature millefeuille with crispy puff pastry “arlettes”, filled with both Caramel and Pecans praline creams	13
Chocolate sphere with hazelnut, caramel and lemon	16
Crispy chocolate and praline cake, coffee sauce and home-made orange marmalade <i>(Signature)</i>	12
Banana raviolis with caramel sauce and parsley ice cream	13
Meringue, chestnut and orange	13
Fait Maison Brandy Alexander with home-made vanilla bean ice cream	10

# Fait Maison



*(Meaning "Home-Made" in French)*  
*French Restaurant*

# Fait Maison

## Starters

Lobster in a home-made ravioli with a creamy lobster bisque	28
Seared sea scallops with celery root cooked as a risotto and truffle creamy sauce	29
Carabinero prawn with lemon flavored risotto and Iberico chorizo emulsion	33
Seared foie-gras served with port wine sauce, dates and white onion compote <i>(Signature)</i>	29
Escargots a la Bourguignonne, baked in garlic and parsley butter	13
French onion soup, baked with baguette croutons and Comte cheese	12
Fresh free range egg cooked soft-crispy with red wine sauce, bacon, croutons and white mushrooms	23
Chestnut creamy soup with nutmeg mousse	17
Quail stuffed with bacon and mushrooms, shiitake mushroom emulsion and caramelized onions	29
Mixed green salad, cherry tomatoes and root vegetable chips, with olive oil and balsamic vinegar	12
Caesar Salad Fait Maison	13
French cheese platter served with mixed greens, chutney, and Iberico de Bellota cured ham	19
small size (recommended for 2)	19
large size (recommended for 4)	38

Attention : Individuals may be at a higher risk for a food born illness if the following foods are consumed raw or undercooked: eggs, beef, fish, lamb, milk products, pork, poultry, shellfish.

Please notify us of any food allergies.

# Fait Maison

## Entrees

Turbot filet panfried in butter with red wine sauce served with leek, mushrooms and bacon	46
Dover sole fillets stuffed with lobster soufflé, tarragon flavored bisque and wild rice	49
Maine lobster roasted with creamy Champagne sauce and mixed vegetables <i>(Signature)</i>	63
Seared duck breast in a spiced honey and lime sauce with seasonal fruits and vegetables <i>(Signature)</i>	32
Pheasant breast in "Salmis" sauce with, parsnips, mushrooms and potatoes	43
Rack of lamb roasted with thyme and rosemary, rolled butternut squash with olives	46
Beef filet mignon "Rossini" with seared Foie-Gras and sauce "Perigueux", pressed potatoes with cream and comte cheese	48
Chicken breast cooked to the right temperature with "Albuféra" sauce and French style mashed potatoes <i>(Signature)</i>	29
Veal filet mignon with mushrooms and green asparagus stuffed rigatoni pasta, creamy porcini mushrooms sauce	49
Venison loin roasted with sauce Bigarrade, red cabbage confit and quince	48

## Sides

Fresh Hand cut french fries with sea salt	8
Buttery mashed potatoes, french style <i>(Signature)</i>	12
Fresh grilled corn on the cob, shaved and seasoned with butter	11
Sautéed baby spinach and arugula with toasted pine nuts	11
Baked baby potatoes in lemon butter	10
Creamy risotto with parmesan cheese	12
French ratatouille baked with basil and black olives <i>(Signature)</i>	11
Green beans with bacon and green onions	10
Mixed vegetables baked in rosemary butter	10