



The French Table

M E N U

First

FRENCH ONION SOUP | SLOW-CARAMELIZED ONIONS, RICH BROTH,
MELTED GRUYÈRE

NIÇOISE SALAD | TUNA, OLIVES, EGG, GREEN BEANS, DIJON
VINAIGRETTE

PÂTÉ DE CAMPAGNE | RUSTIC COUNTRY-STYLE TERRINE WITH
CORNICHONS

STEAK TARTARE | HAND-CHOPPED BEEF, CAPERS, MUSTARD,
TOASTED BAGUETTE

CHÈVRE CHAUD | WARM GOAT CHEESE OVER CRISP GREENS AND
VINAIGRETTE

Mains

COQ AU VIN | CHICKEN BRAISED IN RED WINE WITH MUSHROOMS
AND HERBS

DUCK À L'ORANGE | ROASTED DUCK WITH CLASSIC CITRUS GLAZE

STEAK FRITES | SEARED STEAK WITH HERB BUTTER
AND CRISP FRENCH FRIES

BOUILLABAISSE | PROVENÇAL SEAFOOD STEW WITH SAFFRON BROTH

BEEF BOURGUIGNON | SLOW-BRAISED BEEF IN BURGUNDY WINE

SOLE MEUNIÈRE | LIGHTLY BROWNED SOLE WITH
LEMON-BUTTER SAUCE

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Sides

POMMES PURÉE | ULTRA-SMOOTH WHIPPED POTATOES

RATATOUILLE | PROVENÇAL ROASTED VEGETABLES WITH HERBS

HARICOTS VERTS ALMONDINE | GREEN BEANS WITH TOASTED
ALMONDS

GRATIN DAUPHINOIS | CREAMY BAKED POTATOES WITH GRUYÈRE

Dessert

CRÈME BRÛLÉE | SILKY CUSTARD WITH CARAMELIZED SUGAR CRUST

CHOCOLATE SOUFFLÉ | CLASSIC AIRY CHOCOLATE DESSERT

TARTE TATIN | CARAMELIZED UPSIDE-DOWN APPLE TART

PROFITEROLES | CHOUX PASTRY WITH ICE CREAM AND
CHOCOLATE SAUCE

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