

EARLY FROG SPECIAL PRIX FIXE

FROM 5 PM TO 6.15 PM

EVERY DAY, 7 DAYS A WEEK

\$29. PER PERSON

MIX & MATCH 3 COURSES

APPETIZER, MAIN-COURSE,

DESSERT, SELECTED GLASS OF WINE

OUR SELECTED WINE S BY THE GLASS



SAUVIGNON BLANC CHEVERNY
Domaine du Salvard

CÔTES DU RHÔNE
Domaine de Montfaucon

ROSÉ
Domaine Maestracci Corsica

ASK FOR OUR BASKET WINES

ASK FOR WHAT BOTTLES WE HAVE TONIGHT
ALL \$29. ON DISPLAY

NO RETURNS

APPETIZERS

LITTLE FROG SALAD

Haricots verts, spring greens, lemon vinaigrette, shaved Parmesan

ONION SOUP GRATINÉE

Gruyère cheese and croûtons

PÂTÉ DU CHEF

Home made terrine, cornichon pickles and toasts

AVOCADO TOAST

Multi grain tartine

MAIN COURSES

HOME SMOKED PORK BELLY

sautéed corn, shishito peppers, cider glaze, mustard seeds

GRILLED WHOLE DORADE

"A la plancha", arugula, grilled lemon, Tobiko caviar beurre blanc

MOULES FRITES MARINIÈRES

steamed mussels in white wine, shallots, garlic, parsley, served with frites

ROASTED CHICKEN BRIQUE

Crispy free range 1/2 chicken, mashed potato, chimichurri persillade

BOUCHÉE A LA REINE ALL VEGETERIAN

Fava beans, mushrooms, asparagus, peas, in a fluffy pastry shell

DESSERTS

FLOATING ISLAND

Crème Anglaise and caramel

CRÈME CARAMEL

Classic

BREAD 3.00

NO MENU SHARING, NO SUBSTITUTES

