



Appetizers

Soupe du Jour \$8

La Pissaladière
Savory Provençale Focaccia,
Garnished with Caramelized Onions, Olives, and Anchovies
\$9

Salade Vegan
Baby Leaf Salad, Asparagus, Cucumber, Leek, Radish,
Carrots, Cherry Tomatoes, and Truffle Oil Dressing
\$9

Signature de La Provence

Rillettes de Canard
Home Made Duck Pistachio "Rillettes"
with Apricot Marmalade and Walnut Cake
\$11

La Niçoise à Notre Façon
Mesclun Salad, Soft Egg, Yellow Wax Beans, Purple Potatoes,
Bell Pepper Confit, Seared Tuna, Anchovies, Caper Berries, Olives
\$11

Poulpe à la Galicienne
Octopus, Heirloom Tomatoes, Scallions, Sundried Tomatoes Pesto
\$12

Carpaccio de Veau à la "Pagnol"
All-Natural Veal Seared Carpaccio,
Organic Fennel Salad, Green Pepper Corn Dressing
\$14