



andrea's table

Starters

ESCARGOT ANDREA-STYLE

Confit Tomatoes, Parmesan Mousse, Garlic Butter

19

BURRATA

Roasted Seasonal Vegetables, Basil Vinaigrette

19

SALMON TARTARE

Fruit, Citrus Sauce, Toasted Brioche

21

SOUP

Vegetables & Fruit from our Garden

14

FOIE GRAS

*Torchon-Style Foie Gras served with
Brioche, Fig Jam & Foie Gras Parfait*

28

SPRING ROLLS

Duck Filling, Gluten-Free Crisp, Apricot Sauce

23

RISOTTO

Vegetable Risotto, Citrus Sauce 19

Shrimp 21

DAILY STARTER & ENTRÉE SPECIALS

Ask your server for details

MP

gluten-free bread available upon request

Menu prices and menu items are subject to change
according to seasonality and availability.



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Entrées

BEEF DUO

*Braised Short Ribs in Red Wine,
Housemade Beef Tortellini*

47

LAMB DUO

Lamb Chops, Lamb Pithiviers, Red Wine Sauce

45

DUCK DUO

Seared Magret, Confit Parmentier, Wine Sauce

43

POISSON DU JOUR

Fish of the Day served with Seasonal Vegetables

MP

SCALLOP & SHRIMP SOUFFLÉ

*Creamy White Wine & Leek Sauce under Puff Pastry,
sprinkled with Truffle Dust*

42



PASTA À LA PROVENÇALE

Provençale-Style Vegetables, Tagliatelle, Truffle Oil

31

Sides

ROASTED POTATOES, SUN-DRIED OLIVES

10

BRUSSELS SPROUTS, BACON, MAPLE SYRUP

10

MUSHROOM IN CREAMY SAUCE

10

RATATOUILLE

10

kindly inform your server of any food allergy

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase risk of foodborne illness especially if you have certain medical conditions.