



andrea's table

Starters

SOUP	GF
<i>Vegetables & Fruit from our Garden</i>	
14	
HOUSE SALAD	GF
<i>Goat Cheese, Seasonal Vegetables, House Vinaigrette</i>	
18	
FOIE GRAS	GF
<i>Torchon-Style Foie Gras served with Brioche, Fig Jam & Foie Gras Parfait</i>	
29	
ESCARGOT ANDREA-STYLE	GF
<i>Confit Tomatoes, Parmesan Mousse, Garlic Butter</i>	
19	
SALMON TARTARE	
<i>Fruit, Basil Oil, Toasted Brioche</i>	
21	
SALMON CAKES	
<i>Scrumptious Salmon Croquettes, Herbs, House Salad</i>	
20	
SHRIMP COCKTAIL	GF
<i>Housemade Sauces: Aioli & Cocktail</i>	
24	
OYSTERS & FRIES	GF
<i>Six Fresh Oysters, House-Based Fries, Lemon Aioli</i>	
22	
BEEF CARPACCIO	GF
<i>Burrata & Truffle Vinaigrette</i>	
23	
PROSCIUTTO PLATTER	GF
<i>Ricotta-Herb Cakes</i>	
21	
CHEESE PLATTER	GF
<i>Selection of Four Cheese & Condiments</i>	
28	

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

Cut of the Week, Short-Rib Filled Filo Square

49

FRENCH COUNTRY BEEF PIE

House Salad, Truffle Sauce

28

LAMB DUO

Tajine-Style Stew, Lamb Pithiviers

42

DUCK DUO

Leg Confit, Duck Sausage, Provençale-Style Beans

59

GF

CHICKEN COUSCOUS

*Chicken Thighs & Breasts in Vegetable Sauce,
Merguez Lamb Sausage & Spicy Vegetables*

58

SHRIMP & SCALLOP SOUFFLÉ

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

42

SALMON FISH & CHIPS

*Tempura Batter Salmon Filet,
Three Peppercorn Sauce*

54

PASTA À LA PROVENÇALE

Provençale-Style Vegetables, Tagliatelle, Truffle

31



GF Gluten-Free

 Vegetarian

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.