



Chefs de France

France - World Showcase - Epcot

Dinner Menu

Menu Date: September 2012

Preludes (Appetizers)

Cassiolette d'escargots de Bourgogne au beurre persille - casserole of escargots (snails) from Burgundy baked in parsley and garlic butter \$12.99

Plateau de fromages de France - French imported cheese board with raisin and walnut bread \$14.50

Assiette Campagnarde - rustic assortment of French pates, and charcuteries \$13.99

Bisque de Homard - Lobster bisque \$8.99

Soupe a l'oignon Gratinee - the classic onion soup topped with Gruyere cheese \$7.99

Salade Maison - selected greens, house vinaigrette dressing \$6.99

Salade de crabe et crevettes, sauce cocktail - crab meat salad with shrimp cocktail on a bed of cucumber and tomato \$14.99

Salade de Chevre Chaud - Baked goat cheese with walnuts, fresh grapes, tomatoes, endives and arugula salad \$11.99

Les Tartes des Chefs - Original flatbreads from the brick oven

A la Flame Alsacienne - Alsace specialty with creme fraiche, onion and bacon \$12.99

Tomate et fromage de chevre - Tomato and goat cheese \$13.99

Plats Végétariens - Vegetarian Entrees

Lasagnes de legumes du soleil a l'huile d'olive au thym - Zucchini, eggplant, tomatoes, onions and bell peppers baked into thin layers of pasta \$19.99

Gratin de Macaroni - Macaroni baked with cream Gruyere cheese \$18.99

Prix Fixe 3 Courses Menu

No Substitutions
\$39.99

Soupe a l'oignon gratinee - the classic onion soup topped with Gruyere cheese

OR

Salade Maison - selected greens, house vinaigrette dressing

OR

Bisque de Homard - Lobster bisque

Plat de cotes de boeuf au Cabernet avec pates - Beef short ribs braised in Cabernet with pasta, pearl onions and mushrooms

OR

Demi poulet fermier roti, pommes rissolees et broccoli - Half of an all-natural roasted chicken, rissole potatoes and broccoli

OR

Filet de Saumon, pommes de terre ecrasees au beurre et ciboulette, sur coulis de tomate et poivron rouge - Broiled salmon, smashed potatoes with butter and chives, served on a tomato and red pepper sauce

OR

Gratin de macaroni - Baked macaroni with cream and gruyere cheese

Dessert - your choice of daily offerings

Poissons (Fish and Seafood)

Coquille St Jacques et crevette, gnocchis Provencales - sauteed scallops and shrimps served with gnocchis provencales \$31.99

Filet de Saumon, pommes de terre ecrasees au beurre et ciboulette, sur coulis de tomate et poivron rouge - Broiled salmon, smashed potatoes with butter and chives, served on a tomato and red pepper sauce **\$29.99**

Viandes (Meat and Poultry)

Plat de Cote de Boeuf au Cabarnet avec pates - Beef short ribs braised in Cabernet with pasta, pearl onions and mushrooms \$28.99

Demi poulet fermier roti, pommes rissolees et broccoli - Half of an all-natural roasted chicken, rissole potatoes and broccoli \$25.99

Canard aux cerises, puree de patates douces et patissons - Duck breast and leg confit with cherries, sweet potatoes puree and patty pan \$31.99

Filet de boeuf grille, sauce au poivre vert Gratin Dauphinois et haricots verts - Grilled tenderloin of beef with green peppercorn sauce original potato gratin of Savoy and green beans \$34.99

Beverages

Cafe - regular or decaf \$2.95

Cafe Espresso \$3.75

Cafe Cappuccino \$3.95

Lait, The, The Glace (milk, tea, iced tea) \$2.95

Perrier (sparkling) (330 ml) \$3.95

Evian (non-sparkling) (1 liter) \$6.95

Badoit (sparkling) (1 liter) \$6.95

Jus d'orange (orange juice) \$2.95

Orangina (French orange soda) \$5.50

Lorina - French sparkling clear limonade \$5.50

Coca-Cola Classic, Sprite, Caffeine-free diet Coke \$2.95

DESSERTS

Creme Brulee - Vanilla creme brulee served with a Madeleine \$7.25

Biscuit sable Breton, compote de rhubarbe a l'orange, fraise fraiches, sorbet rhubarbe et fraise - Brittany butter cookie, rhubarb compote with orange, fresh strawberries served with rhubarb and strawberry sorbet \$7.25

Croustillant feuillantine, douceur au chocolat, glace noix de coco, tartare de banane - Crispy cake with chocolate milk mousse, coconut ice cream and bananas marinated in rum and lemon juice \$7.25

Crepe a la pomme et cannelle, glace vanille, caramel jus de pommes - Crepes filled with cinnamon, apple, vanilla ice cream and apple caramel sauce \$7.25

Assiette de sorbets du jour - Daily assortment of fresh sorbets \$7.25

Salade de fruits frais, sorbet mangue - Fresh fruit salad served with mango sorbet \$7.25

Profiteroles au chocolat - Puff choux with vanilla ice cream and chocolate sauce \$7.25

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