



Le chat Noir Restaurant Week 2025

Soupe du Jour

Ask your server

Lentille a la moutarde

French green lentil ragout, Garlic saucisson, Dijon mustard

Pate du chef

Chef pate with bouquet of greens and cornichons

Terrine de Saumon

Salmon terrine marinated red Cabbage & broccoli, poached figs, toasted hazelnut, shredded manchego cheese, white balsamic vinaigrette

Salade du jour

Artisan local greens, walnut, gala apple, shaved comte cheese & organic Maple dressing

Salade de Chevre chaud

Warm Bouchevrette goat cheese ,crouton, mixed green

Steak au Poivre

Grilled Hanger steak served with cherry tomatoes, French fries & pepper sauce

Poulet au Cidre

Dijon herb marinated organic chicken, carrot flan, fingerling potatoes, rosemary infused banyul gastrique

Plat du jour

Duck Leg Comfit & Toulouse Sausage, smoked bacon, light tomato broth in cannellini bean toasted with bread crumbs

La saveur du chef

Shrimp, salmon, mussels, calamari, Halibut, winter vegetable set in puff pastry & lemon saffron broth

Saumon Joyeux

Pan seared salmon with Black bean rice, saffron Anjou pear, coconut-Jenepi broth

profiterole with Chantilly maison

Mousse au chocolat

Jack's cowboy cake with chocolate coulis and vanilla ice cream

Organic chef Luigi sorbet with fresh strawberry

-Crème Caramel with berries