



# Chefs de France

## France - World Showcase - Epcot

### Lunch Menu

Menu Date: March 2013

#### Prix Fixe 3 Courses Menu \$23.99

No substitutions

**Soupe a l' oignon gratinee** - Onion soup topped with Gruyere cheese

OR

**Bisque de Homard** - lobster bisque

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**Croque monsieur et sa salade verte** - classic French toasted ham and cheese sandwich with a green salad

OR

**Quiche Lorraine** - ham and cheese quiche with a mixed green salad

OR

**Gratin de Macaroni** - Baked macaroni with cream and gruyere cheese

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**Your Choice of Dessert**

#### Appetizers

**Cassolette d'escargots de Bourgogne au beurre persille** - Casserole of burgundian escargots baked in parsley and garlic butter \$12.99

**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 dressing \$6.99

**Salade de Chevre chaud** - baked goat cheese, walnuts, fresh grapes, tomatoes, endive, salad \$11.99

**Assiette campagnarde** - Rustic assortment of French pates and charcuteries \$13.99

**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

#### Les Tartes des Chefs - Original flatbreads from the brick oven

**A la Flamme Alsacienne** - Alsace specialty. Flatbread baked with creme fraiche, onion and bacon \$12.99

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

#### Flatbreads

**A la flamme Alsacienne** - Alsace specialty. Cream fraiche, onion and bacon \$12.99

**Tomate et Fromage de Chevre** - Tomato and goat cheese \$13.99



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#### Vegetarian Entrées

**Lasagnes de légumes du soleil a l'huile d'olive au thym** - zucchini, eggplant, tomatoes, onions and bell peppers baked into thin layers of pasta \$14.99

**Gratin de Macaroni** - Baked macaroni with cream and gruyere cheese \$14.99

#### Salades, Sandwiches, Crepe et Quiche

**Mahi-Mahi sandwich, pommes frites et sauce tartare** - Mahi-Mahi in Mediterranean bread, braised peppers and onions, with French fries and tartar sauce \$16.99

**Crepe Florentine** - large crepe filled with chicken, spinach, mushrooms and bechamel sauce \$14.79

**Croque monsieur et sa salade verte** - the classic French toasted ham and cheese sandwich served with a green salad \$13.99

**Quiche Lorraine** - ham and cheese quiche \$14.99

#### Entrées

**Filet de Saumon, pommes de terre écrasées 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 \$23.99

**Steak haché Angus, champignons et Bearnaise, salade ou frites** - 1/2 lb. Angus hamburger with confit onions, mushroom duxelle, tomatoes, and Bearnaise on a brioche, salad or french fries \$15.99

**Plat de Cote de boeuf au cabernet avec patates** - beef short ribs braised in cabernet with pasta, pearl onions and mushrooms \$22.99

**Demi poulet fermier roti, Pommes purée au basilic et tomate braisée**

Half of an all-natural rotisserie chicken, basil-flavored mashed potatoes and braised tomato \$18.99

#### Beverages)

**Cafe** - regular or decaf \$2.99

**Cafe Espresso** \$3.79

**Cafe Cappuccino** \$3.99

**Selection of Teas** \$2.99

**Lait, The Glace** (milk, iced tea) \$2.99

**Perrier** (sparkling) (330 ml) \$3.99

**Evian** (non-sparkling) (1 liter) \$6.99

**Badoit** (sparkling) (1 liter) \$6.99

**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** \$2.99

#### Desserts

**Crème Brûlée** - Vanilla crème brûlée served with a Madeleine \$7.25

**Biscuit sable Breton, compote de rhubarbe à l'orange, fraise fraîches, 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

**Crêpe à la pomme et cannelle, glace vanille, caramel jus de pommes** - Crêpes 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