



SOIRÉE FRANÇAISE – FRENCH EVENING

At Devonvale 19th February 2010

Apéritif - Arrival drink

Entrée

Soupe à l'Oignon gratinée – French Onion soupe
 Carpaccio de Bœuf – Beef Carpaccio
 Mousse de Saumon et Câpres – Salmon Mousse with Capers
 Mousse de Foies de Volaille – Chicken Liver Pate
 Salade du Sud-Ouest – South Western France Salad
 Baguette Française – French Bread

Plat

Coq au vin – Rooster in Red Wine
 Filet Mignon à l'Estragon – Pork Filet with French Tarragon
 Couronne d'agneau - French Rack of Lamb
 Gratin dauphinois – Oven baked Potato Slices
 Ratatouille Niçoise – Vegetables 'NICE' style
 Plateau de Fromage - Cheese Board
 Salade Verte – French Green Salad

Le Dessert

Profiteroles au Chocolat
 Crème Brulée
 Crêpe Suzette
 Glace aux Fraises - Strawberry Ice Cream
 Café Coffee to be served

R110-00 for members & hotel guests, R130-00 non-members

Please book with BB to reserve your place in France! 021-888-4736, brigitte@devonvale.co.za