

POTAU FEU

Specialties for the Weekend
4-5 February 1983

- Coquilles St. Jacques à la Crème aux Limettes: Tender bay scallops sautéed and served with a sauce of heavy cream, lime juice, zest, mushrooms and French brandy.
18.50 / 12.00
- Coquilles St. Jacques Lousettes: Tender bay scallops sautéed and served with a sauce of heavy cream, French brandy, shallots and fresh oysters.
20.00 / 13.50
- Filet de Sole aux Poires: Fresh filet of sole dipped in an egg batter, lightly sautéed, served with a pear liqueur and meunière sauce and garnished with pears.
17.50 / 11.00
- Filet de Sole Clairemont: Fresh filet of sole poached in a fragrant court bouillon and served with a sauce of heavy cream, tomato concassé, parsley and minced shallots.
17.50 / 11.00
- Finan Haddie Française: Smoked haddock poached in cream, white wine, shallots, mushrooms and saffron.
18.50 / 12.00
- Suprême de Volaille à l'Estragon: Skinless, boneless breast of chicken sautéed with shallots and sauced with white wine, heavy cream, dijon mustard and tarragon.
17.00 / 10.50
- Suprême de Volaille Grenobloise: Skinless, boneless breast of chicken sautéed and served with a sauce of lemon, white wine, noisette butter and capers.
17.00 / 10.50
- Caneton à la Japonaise: One half of a crisply roasted duckling flambéed with whiskey and sauced with scallions, fresh ginger root, demi-glace, whiskey and duck fumé.
19.00 / 12.50
- Caneton Madagascar: One half of a crisply roasted duckling flambéed with Cognac and sauced with green peppercorns, demi-glace, Cognac, heavy cream and duck fumé.
19.00 / 12.50
- Escalopes de Veau Blaisdell: Three scallops of veal tenderloin sautéed with shallots, garlic, tomato concassé, mushrooms, demi-glace, a hint of lemon and finished with fresh butter.
19.00 / 12.50
- Escalopes de Veau Lugny: Two scallops of veal tenderloin, mushrooms and tender bay scallops sautéed with white wine, French brandy, heavy cream, demi-glace and lobster sauce.
20.00 / 13.50
- Tournedos Béarnaise: Two medallions of beef tenderloin sautéed and masked with béarnaise sauce.
19.25 / 12.75
- Tournedos Diane: Two medallions of beef tenderloin sautéed and sauced with demi-glace, Cognac, heavy cream, shallots and dijon mustard.
19.75 / 13.25

We at the Pot au Feu are proud to be able to say that all of our lovely sauces are made to order.