

# LA CIGOGNE

**RESTAURANT WEEK 10/28 - 11/10**

**\$44.95**

## **ONION SOUP**

Gruyère cheese, Pinot Noir \*GF

## **CRISPY BRUSSELS SPROUTS**

served with parmesan cheese, aioli

## **ESCARGOTS**

1/2 dozen baked snails in garlic &  
parsley butter \*GF

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## **NEMROD SPATZLE**

light cream, onions, cilantro, mixed  
mushrooms + *bacon* / 2

## **SALADE NIÇOISE**

seared Ahi tuna, olives, cherry  
tomatoes, string beans, hard boiled  
egg, anchovies, fingerling potatoes,  
lemon oil vinaigrette **GF**

## **LES CHAMPIGNONS**

thin crust flatbread, crème fraîche,  
mushrooms, bacon, oven-baked brie  
cheese, truffle oil

## **PORK SCHNITZEL**

breaded pork cutlet, seved with  
arugula salad & cherry tomatoes

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## **CHOCOLATE BROWNIE**

pecan nuts, vanilla ice cream,  
whipped cream

## **CREME BRULEE**

vanilla custard topped with  
caramelized sugar

\*GF : can be made gluten-free +1 (please inform your server)

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