

SUNDAY JUNE 16TH Brunch From 11AM to 2:30 PM Dinner Start at 4PM FULL MENU AVAILABLE + SPECIALS OPEN FOR TAKE AWAY

#### SPECIAL BY CHEF ALEX Available all day !

## **Melon Gazpacho Soup**

Cavaillon, Provence France, Melon Soup Garnish with Prosciutto and Croutons

## Amish Heirloom Tomatoes Carpaccio

Served with Homemade Tomato Sorbet, Toasted Focaccia, Basil Oil

## **Maryland Crab Cake**

Served with Minestrone & Tomato Mayonaise

## Flank Steak " à l'échalotte"

Served with Bordelaise Sauce, Belgian Fries, Mix Green Salad

#### "Parmentier" Steamed Mussel

Dutch Steamed Mussel in Fingerling Potato Cream and Pepper

### Le Clafoutis de Mon Papa

Traditional Cherry Tart with Homemade Kriek Ice Cream



# CELEBRATE THER BEST DÅD EVER WITH ET VOILA Call US at 202-237-2300