



LE TOUR DE FRANCE BY ET VOILA

A 3 Weeks Gastronomic Journey Inspired
by Chef Alex Malaise

“The Tour Is French. The Party
Is Belgian
French Recipes, Belgian
Generosity “



WEEK 1

From July 06 - July 12
Southwest of France



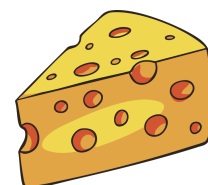
WEEK 2

From July 13 - July 19
From Burgundy-
Franche Comte- To Alsace



WEEK 3

From July 20 - July 26
French Alps to Paris



WARNING: Following the Tour at Et Voila may cause excessive consumption of fries, mussels, and Belgian beer.



LE TOUR DE FRANCE BY ET VOILA TODAY'S SPECIALS

WEEK 1

From

July 07 to

July 12



THE WARM-UP

CANTALOUPE GAZPACHO SOUP \$14.50

Onion, Bread, Croutons, Cantaloupe

SALADE PÉRIGOURDINE *

Bed of greens and generously tops them with duck & nuts

"THE SECRET STAGE" * \$42

Ask your server... if you know, you know.



THE BREAKAWAY

CHICKEN "BASQUAISE"

Chicken braised in piperade—a savory, colorful sauce made of sweet bell peppers, onions, tomatoes

MONKFISH BORDELAISE

need description



SWEET VICTORY

BASQUE CHERRY CAKE * \$13

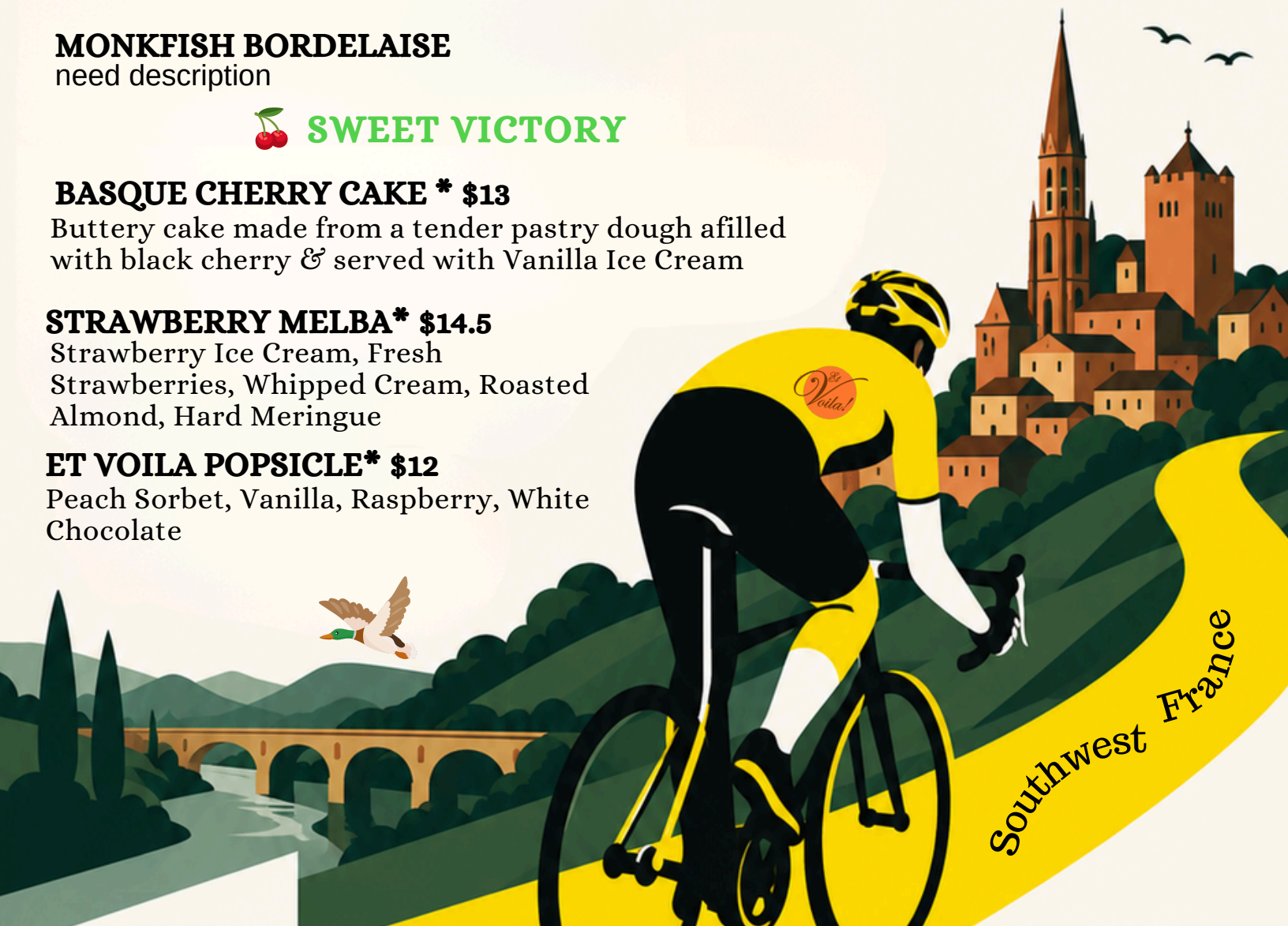
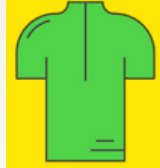
Buttery cake made from a tender pastry dough a filled with black cherry & served with Vanilla Ice Cream

STRAWBERRY MELBA* \$14.5

Strawberry Ice Cream, Fresh Strawberries, Whipped Cream, Roasted Almond, Hard Meringue

ET VOILA POPSICLE* \$12

Peach Sorbet, Vanilla, Raspberry, White Chocolate





LE TOUR DE FRANCE BY ET VOILA TODAY'S SPECIALS

WEEK 2
From
July 14 to
July 19

 **THE PELOTON**

SOUP DU JOUR \$14.50

Ask your server

JAMBON PERSILLÉ

A traditional Burgundy country terrine made with tender ham, fresh parsley, and a light herb-infused aspic. Served chilled with Dijon mustard and rustic bread.

"THE YELLOW JERSEY SECRET" * \$42

Ask your server... if you know, you know.


 **THE QUEEN STAGE**

FISH QUENELLES WITH LOBSTER BISQUE \$

A Lyonnais classic featuring delicate poached fish quenelles served in a silky, flavorful lobster bisque.

TRADITIONAL ALSATIAN BAECKEOFFE \$

A classic Alsatian casserole of beef, pork, and lamb slow-braised with potatoes, onions, aromatic herbs, and white wine until perfectly tender.

 **THE BONUS STAGE: CHEESE**

WARM ÉPOISSES CHEESE * \$

With Gressini & Rustic Bread

 **THE FINAL SPRINT**

FROMAGE BLANC TART * \$

Served with Homemade Sorbet



From Burgundy-
Franche Comte- To Alsace





LE TOUR DE FRANCE BY ET VOILA TODAY'S SPECIALS

WEEK 3
From
July 21 to
July 26



THE PELOTON

SOUP DU JOUR \$14.50

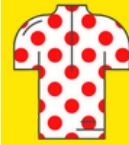
Ask your server

SNAIL TOURTONS *

Crispy golden Alpine pastries filled with Burgundy snails, garlic, parsley, and herb butter. Served with salad.

"THE YELLOW JERSEY SECRET" * \$42

Ask your server... if you know, you know.



THE QUEEN STAGE

A FRENCH ALPINE MAC & CHEESE \$

Traditional Savoyard buckwheat pasta baked with Swiss chard, cream, and aged Gruyère

BOUCHÉE À LA REINE \$

Puff pastry filled with tender chicken, veal sweetbread, mushrooms, and a luxurious white wine cream sauce.



THE VICTORY PODIUM

PARIS-BREST * \$

A ring of delicate choux pastry filled with hazelnut praline mousseline cream

ET VOILA POPSICLE* \$10

Peach Sorbet, Vanilla, Raspberry, White Chocolate

