



# 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



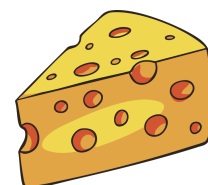
## WEEK 2

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 \*\$22**

Frisee Salad topped with Gizzard & Hazelnuts

### **"THE SECRET STAGE" \* \$42**

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



## **THE BREAKAWAY**

### **CHICKEN "BASQUAISE" \$30.95**

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

### **MONKFISH BORDELAISE \$32.95**

Pan-seared Monkfish wrapped in Bacon, served with sautéed mushrooms, pearl onions, and French green beans, finished with a classic Bordelaise-style fish sauce.



## **SWEET VICTORY**

### **BASQUE CHERRY CAKE \* \$13**

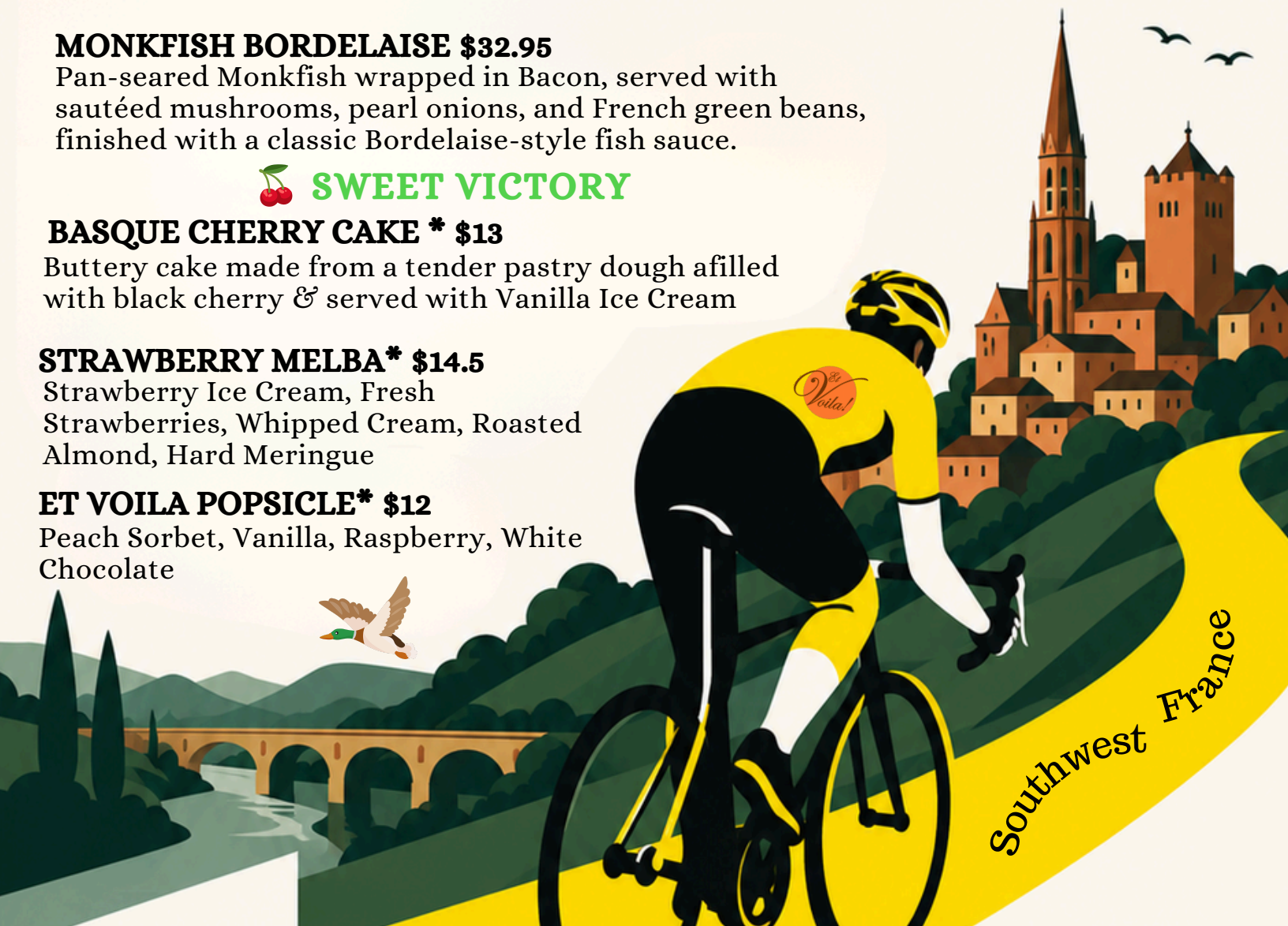
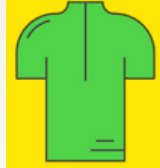
Buttery cake made from a tender pastry dough afilled with black cherry & served with Vanilla Ice Cream

### **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 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**

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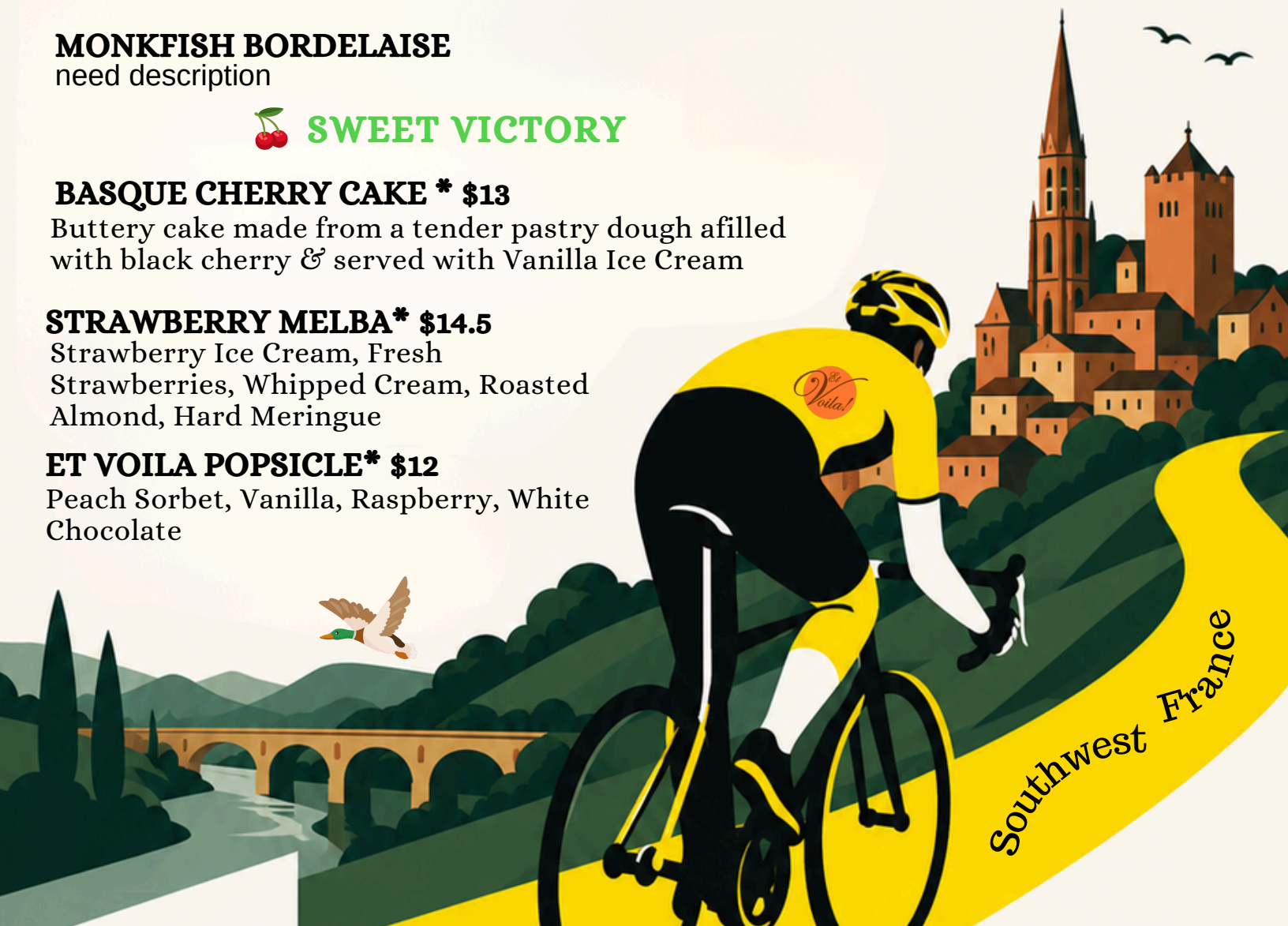
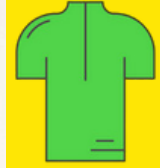
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# LE TOUR DE FRANCE BY ET VOILA TODAY'S SPECIALS

**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**

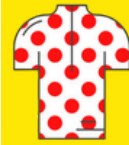
Ask your server

### **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

