

**RESTAURANT WEEK**  
*prix fixe menu \* \$30 per person*

**HORS D'OEUVRES**

SOUP DU JOUR

*or*

ESCARGOT

*snails, brandy, parsley & garlic butter*

*or*

ONION GRATINEE

*caramelized onion soup, gruyere, crouton*

*or*

LE BARRICOU SALAD

*parmesan, tomato, haricots verts, croutons, dijon vinaigrette*

**ENTREES**

MOULES FRITES

*shallot, garlic, white wine, baguette*

*or*

COQ AU VIN

*red wine braised chicken, lardon, carrot, onion, pommes puree*

*or*

GRILLED BURGER

*white cheddar, gem lettuce, tomato, house pickle, brioche, frites*

*or*

MACARONI AU GRATIN

*bacon, bechamel, gruyere*

**DESSERT**

LEMON CUSTARD TART

*chantilly cream, blackberries*

**• LE BARRICOU •**

*Chef de Cuisine \* Dylan Perkins*