

Café' Margaux

Cocoa Village
Classical French & Italian Cuisine



Dinner

Hors D'Oeuvres

<i>Potages du Jour (Soup of the Day)</i>	9
<i>Soupe à l'Oignon au Fromage au' Gratine</i>	12
<i>Onion soup with gruyere and crouton</i>	
<i>Pate' de Canard</i>	12
<i>Duck liver pate' served with warm cranberry sauce</i>	
<i>Escargots Bourguinonne</i>	14
<i>Snails served in the shell with garlic, butter and herbs</i>	
<i>Tomate' Farci avec Crabe' Chaud</i>	12
<i>Baked tomato stuffed with hot crab and a cream brandy sauce</i>	
<i>Champignon Farci avec Crabe' (Mushroom Caps)</i>	12
<i>Mushrooms sautéed in butter stuffed with crab and topped with cream sauce</i>	
<i>Moules Marinie're (Mussels)</i>	11
<i>Mussels steamed in white wine, garlic and butter</i>	
<i>Coquilles St. Jacques (Scallops)</i>	15
<i>Scallops in a mushrooms and white wine cream</i>	
<i>Crabé avec Chutney à la Mangue (Crabcakes)</i>	18
<i>Crabcakes with mango chutney mayonnaise</i>	

Salades

<i>Épinards Frais et Salade de Champignons Portabella (Spinach)</i>	14
<i>Fresh spinach and portabella mushrooms with warm bacon and leek dressing</i>	
<i>César Classique (Classic Caesar)</i>	9
<i>Salade de Fromage de Chèvre avec Ederflower (Goat Cheese)</i>	15
<i>Goat cheese on mesclun greens with elderflower vinaigrette</i>	

Végétarien

<i>Fettuccine Alfredo</i>	26
<i>The classic style, tossed with butter, Parmigianino Reggiano and heavy cream</i>	
<i>Pâtes et Légumes (Pasta & Vegetables)</i>	24
<i>Linguine with fresh vegetables sautéed in garlic and olive oil</i>	
<i>Les Épinards Tortellini (Spinach Tortellini)</i>	26
<i>Classic Alfredo style, tossed with butter, Parmigianino Reggiano and heavy cream</i>	

Fruits de Mer et Poissons (Seafood)

<i>Poissons d'Jour (Fish of the Day)</i>	29
<i>Le Mérrou Persil (Grouper)</i>	31
<i>Fresh baked grouper in a parsley sauce</i>	
<i>Les Crevettes a la Thermidor (Shrimp Thermidor)</i>	34
<i>Shrimp in brandy, mushroom and Dijon cream sauce on rice</i>	
<i>Les Crevettes a la Madagascar (Shrimp Madagascar)</i>	34
<i>Sautéed shrimp with green peppercorns in a light cream béchamel</i>	
<i>Les Crevettes Fettuccine Alfredo (Shrimp)</i>	34
<i>White shrimp on fettuccine in a roasted garlic Alfredo sauce</i>	
<i>Les Langoustes Créole (Angel Creole)</i>	29
<i>Angel hair pasta with crawfish tails and highly seasoned Creole cream sauce</i>	
<i>Le Saumon Sauvage à la Bercy (Salmon)</i>	32
<i>Fresh wild salmon fillet atop a bed of angel hair pasta with shallot white wine sauce</i>	

Le Poulet et le Canard (Poultry)

<i>Le Caneton Caribbean (Duck)</i>	34
<i>Roast crisp duckling topped with exotic fruit and a rum sauce</i>	
<i>Le Caneton en Sauce au Poivre Vert (Duck)</i>	34
<i>Roast crisp duckling topped with green peppercorn brandy sauce</i>	
<i>Supreme de Volaille a la Margaux (Chicken Margaux)</i>	25
<i>Chicken breast wrapped with bacon and stuffed with ham with mushroom sauce</i>	
<i>Supreme de Volaille Kiev (Chicken Kiev)</i>	25
<i>Chicken breast stuffed with garlic butter coated in bread crumbs and shallow fried</i>	

Les Viandes (Meats)

<i>Sauté de Veau a la Marengo (Veal Marengo)</i>	29
<i>Sautéed veal cutlet with tomatoes, button onions, mushrooms and white wine</i>	
<i>Sauté de Veau a la Marsala (Veal Marsala)</i>	29
<i>Filet mignon in a mushroom burgundy sauce</i>	
<i>Filét de Boeuf au Poivre (Filet Mignon)</i>	36
<i>Filet mignon in a brandy peppercorn demiglace</i>	
<i>Escalope de Porc a la Normande (Pork Normandy)</i>	26
<i>Pork loin in an apple and calvados sauce</i>	