

*Samedi 16 Janvier 2021*

# *Le Menu Bouillabaisse*

*Pain au Levain de Pommes de Terre*  
*Roasted Potato Sourdough Bread, Cultured Butter*

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*Tartare de Radis*  
*Radish Tartare*

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*Bouillabaisse, Quenelles de Poisson*  
*Bouillabaisse Seafood Stew, Whitefish Quenelles*

*Salade d'Agrumes au Fenouil, Rouille*  
*Citrus Fennel Salad, Traditional Rouille Spread*

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*Tarte au Citron*  
*Lemon Tarte, Meringue (contains almonds)*

*A few items in your meal need to be assembled. We've color coded items that pair using a small sticker. Turn over for plating instructions.*



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# Plating Instructions

## *Pain au Levain de Pommes de Terre:*

*To reheat the following day, place directly on the oven rack at 350 degrees for 3-5 minutes. Serve warm or at room temperature.*

## *Bouillabaisse, Quenelles de Poisson:*

*Place the fish quenelles / seafood into a circular deep dish or bowl. Pour the bouillabaisse liquid from the deli container into the bowl.*

## *Salade d'Agrumes au Fenouil, Rouille:*

*Rouille is traditionally served on a piece of bread alongside bouillabaisse. Slice a piece of the sourdough bread and smear it on; use as a vessel for the bouillabaisse or eat it separately. The fennel salad can be used as a garnish in the bouillabaisse, or as a palate cleanser*

## *Tarte au Citron:*

*Keep in refrigerator until ready to serve.*



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