



French Foodie Baby

French Foodie Family Menu

We serve our dinners in 4 courses: appetizer, main, cheese, fruit.

This week's cheeses: Camembert, Iberico, Locarno Brie

This week's fruit selection : Apples, pears, grapes, passion fruit

monday

A: Radishes with butter & salt

M: Homemade Pesto Fusili pasta (soon on blog!)

tuesday

A: Cucumber in creamy crème fraîche dressing

M: Lamb sausage, steamed potatoes (with butter & salt)

wednesday

A: Hard Boiled Quail Eggs

M: Mushroom Ravioli, with a Greek Salad topping.

thursday

A: Romaine Lettuce with Herbs and vinaigrette

M: This easy and delicious Black Dal Makhani, with instant pot Basmati rice

friday

A: Boiled Leeks with Vinaigrette

M: Baked Potato, topped with pesto yogurt dressing, soft 6 minute egg and sauteed collard greens