

## Starters

- Cheese & Charcuterie Board** ..... 34 USD / 68 BZD  
Display of cured meats and cheeses with condiments, jams and jellies.
- Tartare de Viande** ..... 28 USD / 56 BZD  
(5) oz hand-cut raw beef tenderloin - egg yolk and condiments - hand-cut fries
- Beef Bone Marrow & Bacon Marmelade** ..... 21 USD / 42 BZD  
Roasted rosemary bone marrow - bacon marmelade - (18-20 minutes)
- Escargot** ..... 19 USD / 38 BZD  
(6) Classic snails prepared in garlic, parsley & butter
- Grilled Octopus** ..... 24 USD / 48 BZD  
Grilled octopus in a smoked paprika and Frenchy's special infused oil - crispy potatoes - thyme lemon vinaigrette
- Spicy Tuna Crudo** ..... 26 USD / 52 BZD  
Slices of sushi grade tuna and cucumber - citrus yuzu infusion - wakame (seaweed)
- Gambas Al Ajillo** ..... 24 USD / 48 BZD  
Shrimps - poached whole garlic cloves - chili pepper - herbs - Jerez vinegar
- Calamari Sicilian** ..... 19 USD / 38 USD  
Fried Calamari with our house dipping sauces

## Soup & Salad

- Soupe a L' Oignon** ..... 16 USD / 32 BZD  
Classic onion soup - slow cooked in beef broth - melted cheese
- Seafood Chowder** ..... 22 USD / 44 BZD  
shrimp, lobster and local seafood chowder - saffron creamy broth
- Classic Ceasar** ..... 19 USD / 38 BZD  
Romaine leaves and heart - parmesan crisp - house prepared Caesar dressing
- Iceberg Wedge** ..... 22 USD / 44 BZD  
Iceberg wedge prepared with Bourbon maple and rosemary bacon bits, cherry tomatoes, and house prepared blue cheese buttermilk dressing
- Caprese** ..... 22 USD / 44 BZD  
Buffalo mozzarella - plum tomatoes - pesto oil - pomegranate, fig balsamic reduction

OWNER/EXECUTIVE CHEF: PATRICK PARMENTIER - CHEF DE CUISINE : JOSE MIGUEL DE LA FUENTE - OWNER/WINE & COCKTAIL DIRECTOR: CYNTHIA PAUGH

# Our Main Courses

**Filet Oscar & Prawns** . . . . . 60 USD / 120 BZD

First created with veal in 1897 in honor of Sweden King, Oscar II. Beef tenderloin topped with crab meat, grilled prawns and Hollandaise sauce - asparagus - potato fondant. (Served also with lobster tail when in season, Mkt price)

**Filet au Porto et Truffe Noire** . . . . . 55 USD / 110 BZD

Beef tenderloin - button mushrooms - shallots and rosemary - Port wine & beef stock reduction - shaved black truffles - potato fondant

**Steak Frites** . . . . . 45 USD / 90 BZD

Imported 12 oz ribeye - black peppercorn sauce - hand-cut French fries

**Steak Diane** . . . . . 45 USD / 90 BZD

1930's London classic. Filet - shallots and mushrooms - brandy - Worcestershire, Dijon mustard sauce - potato fondant

**Filet aux Cinq Poivres** . . . . . 45 USD / 90 BZD

Beef tenderloin - brandy - green, white, pink, black and shichuan peppercorns - cream sauce - potato fondant

**Jarret d 'Agneau a la Provençal** . . . . . 37 USD / 74 BZD

48 hours marinated garlic and rosemary lamb shanks slowly braised in tomatoes & aromatics - white wine and stock - mashed potatoes

**Moroccan Inspired Beef Shank** . . . . . 36 USD / 72 BZD

Braised beef shank - garlic - tomato - white wine - green olives - anchovy paste - orange and cinamon - mashed potatoes

**Filet de Porc a la Moutarde** . . . . . 32 USD / 64 BZD

Medallions of pork tenderloin - mushrooms - herb dijon mustard sauce - potato fondant

**Poulet au Pesto** . . . . . 29 USD / 58 BZD

Chicken scallopini - pesto, white wine cream sauce - potato fondant

**Local Catch Citrus Beurre Blanc** . . . . . Mkt Price

Seared local catch of the day filet - vodka, cilantro citrus beurre blanc - potato fondant

**Lobster Tail** . . . . . Mkt Price

(8 to 10 oz) or (12 to 14 oz) lobster tail - tarragon - lemon - garlic - white wine and emulsified butter - dash of cayenne pepper - (seasonal)

## Desserts

**Orange & Grand Marnier Soufflé** . . . . . 20 USD / 40 BZD

Must order in advance (20 minutes) served with creme Anglaise

**White Chocolate Soufflé** . . . . . 20 USD / 40 BZD

Must order in advance (20 minutes) - served with dark chocolate ganache

**Molten Chocolate Fondant** . . . . . 20 USD / 40 BZD

Must order in advance (20 minutes). Traditional French chocolate moelleux, known as Lava cake - served warm with ice cream - chocolate ganache - fresh berries.

**Burnt Basque Cheese Cake** . . . . . 18 USD / 36 BZD

Unlike any other cheese cakes, the Basque cheese cake has a burnt top, custard texture on the outside and creamy in the middle - orange - cardamon and cinnamon creme Anglaise

**Ginger Key Lime Creme Brulee** . . . . . 18 USD / 36 BZD

We are in Belize, so let me introduce you to our Caribbean creme brulee - topped with ginger sugar & candied lime

**Banana Foster** . . . . . 16 USD / 32 BZD

Caramelized bananas in local rum, brown sugar, cinnamon and cream. topped with ice cream

FRENCH PRESS, LAVAZZA ESPRESSO AVAILABLE. ASK ABOUT OUR CORDIALS AND AFTER DINNER DRINKS.

## *Frenchy's Terms of Services:*

GRATUITY IS NOT INCLUDED IN YOUR FINAL BILL. FOR GROUP OF 6 AND MORE, WE WILL ADD AN AUTOMATIC 20 % GRATUITY TO YOUR FINAL BILL. GRATUITY IS BASED ON THE LEVEL OF SERVICE PROVIDED BY FRENCHY'S STAFF, AND IN CERTAIN PART OF THE WORLD, IT IS NOT A CUSTOMARY PRACTICE TO LEAVE A GRATUITY. IN SOME CIRCUMSTANCES, WE MAY ADD AN AUTOMATIC 18% GRATUITY TO THE FINAL BILL.

CAKE CUTTING FEES: WE RESERVE THE RIGHT TO ADD A \$10 BZD PER PERSON TO YOUR BILL IF YOU BRING YOUR OWN DESSERT

CORKAGE FEE: A \$ 40.00 BZD (\$ 20.00 USD) CHARGE WILL BE ADDED TO YOUR CHECK. (NO WINE WILL BE ALLOWED AT THE RESTAURANT IF WE DO CARRY THE BRAND IN OUR MENU)

WE RESERVE THE RIGHT TO MAKE ANY SUBSTITUTION TO OUR MENU BASED ON PRODUCT AVAILABILITY. PRICES MAY CHANGE AT ANYTIME DUE TO IMPORT / EXPORT AND OTHER OUT OF OUR CONTROL COSTS. PRICES AND LOCAL TAX: DINNER MENU PRICES ARE IN USD & BELIZE DOLLARS, WINE AND COCKTAIL MENU IS IN BELIZE DOLLARS AND ALL THE PRICES INCLUDE A 12.5 % GST.

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