

The Restaurant
St. Gemme Beauvais



The Restaurant is closed throughout January

See you next month !!!!

Cathy & Jan



Entrée

- Poulet Vinaigre de Vin Rouge** 14.⁰⁰
Chicken in Red Wine Vinegar Sauce –
A sautéed chicken breast is topped with reduced mixture of red wine vinegar, tomato, shallots and garlic, providing a perfectly balanced sauce
- Carbonnade du Porc** 16.⁰⁰
Pork and Onions in Beer –
Classic country fare from Northern France. Pork tenderloin layered with caramelized onions, cooked slowly in dark beer until meltingly tender
- Fondants du Crabe au Rémoûlade** 18.⁰⁰
Crab cakes with Remoulade Sauce –
Golden sautéed cakes of the finest claw meat are intensely flavored and have the spicy kick of French Dijon, served with a delightful, slightly spicy chilled mayonnaise sauce
- Entrecôte, Marchand de Vin** 20.⁰⁰
Steak with Red Wine Sauce –
A six ounce tenderloin is cooked to your specification and topped with a sauce of reduced red wine, shallots and butter