

# WELCOME TO THE FRENCH CORNER CAFÉ

*All our meals are cooked to order with fresh ingredients.  
It takes a little more time to prepare our meals  
in the authentic and cultural ways of France. Merci.*

## SOUPES

FRENCH ONION GRATINÉE OR SOUPE DU JOUR CUP / BOWL . . . \$5.95 | \$7.95

## APPETIZERS \$9.95 except as marked

**CAESAR SALAD OR GREEN HOUSE SALAD . . . \$7.95**

ROMAINE LETTUCE, CROUTONS AND PARMESAN CHEESE WITH CAESAR DRESSING

### ESCARGOTS

SNAILS SERVED WITH BUTTER GARLIC SAUCE & BLUE CHEESE  
(ASK FOR EXTRA GARLIC)

### FROG LEGS

SERVED WITH GARLIC & PROVENÇALE TOMATO SAUCE  
(ASK FOR EXTRA GARLIC)

### FRENCH CORNER PLATTER

IMPORTED CHEESE AND PÂTE WITH FRENCH TOASTED BREAD

### LOX PLATTER

SMOKED SALMON, EGG, SHALLOT, CAPERS & CREAMY GOAT CHEESE

### MUSSELS

FRESH MUSSELS WITH SHALLOT, GARLIC, WHITE WINE & CREAM

### SEARED SALMON

ON TOASTED FRENCH BREAD, CILANTRO, SHALLOTS, CAPERS & GARLIC YOGURT SAUCE

## SALADES \$16.95 except as marked

**CAESAR SALAD OR GREEN HOUSE SALAD . . . \$7.95**

ROMAINE LETTUCE, CROUTONS AND PARMESAN CHEESE WITH CAESAR DRESSING

### SALADE MONTRACHET

RED LEAF LETTUCE, BELGIAN ENDIVES, DICED APPLE, WALNUT  
& GOAT CHEESE WITH RASPBERRY DRESSING & CHICKEN BREAST

### CHICKEN CITRUS SALAD SALADE DE POULET AUX AGRUMES

RED LEAF LETTUCE, ORANGE, GRAPEFRUIT, GRAPES & GRILLED  
CHICKEN BREAST WITH GINGER-LIME DRESSING

### THE 3 MOUSQUETAIRES DUCK MAGRET SALAD

ROASTED DUCK SLICES SERVED WITH GOAT CHEESE, WALNUT,  
BELGIAN ENDIVES & RED LEAF LETTUCE WITH CELERY-HONEY DRESSING

### CHICKEN CAESAR SALAD SALADE CAESAR AU POULET

ROMAINE LETTUCE, PARMESAN CHEESE, CROUTONS  
& GRILLED CHICKEN BREAST WITH CLASSIC CAESAR DRESSING

### CALF'S LIVER SALAD SALADE DE FOIE DE VEAU

CALF'S LIVER, GOAT CHEESE, TOMATO, LETTUCE, MUSHROOM WITH FRIED EGG ON TOP

### SALADE AU GORGONZOLA & WALNUT

MIXED BABY GREEN, GRILLED CHICKEN BREAST, WALNUT  
& GORGONZOLA CHEESE WITH HOMEMADE BALSAMIC DRESSING

### SALADE NIÇOISE

RED LEAF LETTUCE, TUNA, EGG, OLIVES, GREEN BEAN, ANCHOVY, POTATO & TOMATO

### NIÇOISE WITH SEARED AHI TUNA

### GRILLED OR POACHED SALMON SALAD SALADE DE SAUMON

CUCUMBER, LEMON, BABY GREENS, CHIVES, CILANTRO & YOGURT DRESSING

## KIDS MENU \$8.95

FOR CHILDREN UP TO 12 YEARS OLD

GRILLED CHEESE SANDWICH with French Fries OR Fresh Fruit

NOODLES tossed in Butter and Cheese with Ham

BABY BURGER with Cheese, Lettuce, Tomato, French Fries

## TWO COURSE MEAL SPECIAL

**MONDAY TO THURSDAY**  
YOUR CHOICE FROM THE DAILY ENTRÉES MENU  
+ A GLASS OF HOUSE WINE OR SALAD OR SOUP

**\$24.95**

## DAILY ENTRÉES \$22.95

MONDAY TO SUNDAY

SERVED WITH FRESH VEGETABLES & GRATIN POTATOES

### CALF'S LIVER

SAUTEED WITH CRISPY BACON, ONIONS IN WINE SAUCE, SERVED  
WITH LINGUINI PASTA OR VEGETABLES AND GRATIN POTATOES

### POULET FRAMBOISE

CHICKEN BREAST SAUTÉED IN WARM RASPBERRY SAUCE

### POULET PICCATA

CHICKEN BREAST SAUTÉED IN GARLIC, LEMON, WHITE WINE AND CAPERS

**MUSSELS & POMMES FRITES** (ONLY SERVED WITH FRENCH FRIES)

MOULES MARINIÈRES FRESH STEAMED WITH SHALLOT, GARLIC, WHITE WINE & CREAM

### RAVIOLES A LA PROVENÇALE

(NO SIDE WITH THIS CHOICE)

LOBSTER RAVIOLI, BASIL, SERVED WITH PROVENÇALE SAUCE

### FILET OF SOLE

SOLE SAUTÉED IN BUTTER, WHITE WINE WITH MEUNIÈRE SAUCE

### SAND DABS

SAND DABS DIPPED WITH EGG, SAUTÉED WITH WHITE WINE &  
LEMON BUTTER SAUCE

### SAUMON SAUCE BEURRE BLANC

POACHED SALMON IN BEURRE BLANC SAUCE

### CREVETTES À LA PROVENÇALE

SHRIMPS SAUTÉED WITH WHITE WINE, GARLIC AND TOMATO  
SERVED WITH VEGETABLES & GRATIN POTATOES OR LINGUINI PASTA

### STEAK POMME FRITES

PREMIUM BLACK ANGUS STRIPLOIN (HORMONE FREE) WITH FRENCH FRIES  
OR VEGETABLES & GRATIN POTATOES

## WEEK-END ENTRÉES

ONLY ON FRIDAY, SATURDAY & SUNDAY

SERVED WITH GRATIN POTATOES & VEGETABLES

**GRATIN COQUILLES ST. JACQUES . . . \$28.95**

SCALLOPS SERVED WITH BECHAMEL SAUCE

**CARRÉ D'AGNEAU . . . \$28.95**

RACK OF LAMB WITH REDUCTION WINE SAUCE & PROVENCE HERBS

**FILET MIGNON DE BOEUF AU ROQUEFORT . . . \$28.95**

GRILLED NATURAL AGED BEEF (HORMONE FREE) w/CABERNET SAUVIGNON REDUCTION SAUCE,  
TOPPED WITH MELTED FRENCH ROQUEFORT BLUE CHEESE

**STEAK AU POIVRE (PEPPER STEAK) . . . \$28.95**

PREMIUM BLACK ANGUS STRIPLOIN (HORMONE FREE) SAUTÉED IN CREAMY  
PEPPER SAUCE WITH FRENCH FRIES OR VEGETABLES & GRATIN POTATOES

**VEAL MARSALA . . . \$28.95**

VEAL SCALLOPINI SAUTÉED WITH MUSHROOM IN WINE SAUCE,  
SERVED WITH LINGUINI PASTA OR VEGETABLES & GRATIN POTATOES

## CRÊPES \$16.95

SERVED WITH FRESH VEGETABLES AND GRATIN POTATOES

### SPINACH & MUSHROOM

CREAMED SPINACH & MUSHROOM TOPPED WITH MORNAY SAUCE

### CHICKEN & MUSHROOM

CHICKEN & CREAMED MUSHROOM TOPPED WITH MORNAY SAUCE

### RATATOUILLE

MEDLEY OF VEGETABLES TOPPED WITH TOMATO PROVENÇALE SAUCE

### SEAFOOD CRÊPE

CREAMED SCALLOPS & SHRIMP TOPPED WITH MORNAY SAUCE

## HAMBURGERS

SERVED WITH FRENCH FRIES OR GREEN SALAD OR, FOR 75¢ EXTRA, SWEET POTATO FRIES

**FRENCH CORNER BURGER . . . . \$14.95**

PREMIUM BEEF PATTY, LETTUCE, TOMATO, GRILLED ONION, MAYONNAISE & CHEESE

**BRIE BACON BURGER . . . . \$15.95**

PREMIUM BEEF PATTY, BACON, LETTUCE, TOMATO, GRILLED ONION, MAYO & BRIE CHEESE

**VEGGIE NATIVE SPECIAL . . . . \$15.95**

PREMIUM VEGGIE BURGER WITH SUN DRIED TOMATO, GRILLED ONION, MUSHROOM,  
GOAT CHEESE, SPINACH, & CRANBERRY-RASPBERRY RELISH

## DESSERTS

*Try our delightful individual Pastry Collection  
100% natural, homemade with low sugar content  
from \$2.00 for French Macarons, \$2.00 Petits Fours to  
individual pastries \$7.50 for Éclair, Berries Tart, Creme Brûlée,  
Lemon Meringue, Chocolate, Caramel, Hazelnut,  
and Many additional Fruit & Chocolate Mousses...*



## BEVERAGES

COFFEE | TEA | ESPRESSO | CAPPUCINO | LATTE  
| MOCHA | GENUINE HOT COCOA

ANY SODA | PERRIER | FRUIT JUICE | APPLE CIDER

CHAMPAGNE | KIR ROYAL | MIMOSA | BEER

## MONTHLY SPECIALS \$29.95

*includes a glass of our featured wine of the month*

**NOV 20 – NOV 30 • PAELLA**

CASSEROLE WITH MUSSELS, SEA BASS, SHRIMP, CHORIZO & RICE

**DEC 20 – DEC 31 • COQ AU VIN**

CHICKEN CASSEROLE, COOKED IN RED WINE, WITH PEARL ONION, MUSHROOMS & POTATO

**JAN 20 – JAN 31 • CASSOULET WITH DUCK**

CONFIT DUCK CASSEROLE, SERVED WITH TOULOUSE SAUSAGE, BACON & WHITE BEAN GRATINÉ

**FEB 20 – FEB 28 • BEEF BOURGUIGNON**

BEEF STEW IN BURGUNDY WINE, SERVED WITH MUSHROOM, POTATO, PEARL ONIONS & CARROTS

**MAR 20 – MAR 31 • CASSOULET WITH LAMB**

LAMB CASSEROLE, SERVED WITH TOULOUSE SAUSAGE & WHITE BEAN GRATINÉ

**APR 20 – APR 30 • OSSO BUCCO**

BRAISED LAMB SHANKS, SERVED w/PASTA & CARROTS IN A LEMON ZEST GARLIC SAUCE



## WINE DEAL

PLEASE SELECT YOUR OWN BOTTLE (S)  
FROM THE WINE CABINET • BUY 1 OR MORE

~ IF YOU BUY 4 BOTTLES, GET 1 FREE\* ~

\*except Champagnes & Sparkling Wines

OR CHOOSE ANY WINE BELOW

## RED WINE

**HOUSE WINE \$6.95/GL \$21.95/BT**

**DOMAINE CLAUDE VAL – LANGUEDOC**

**BLEND OF SYRAH-MERLOT-CARIGNAN-GRENACHE**

Well made. Dark, rich.

Good with any meal.

**OTHER WINES \$8.95/GL \$25.00/BT**

**CABERNET SAUVIGNON**

**DOMAINE PAUL MAS - LANGUEDOC**

Dark, fruity, rich. Best with red meat

**MALBEC**

**LE VAL – LANGUEDOC**

Dark, fruity. Best with red meat, duck, pepper steak.

**MERLOT**

**DOMAINE PAUL MAS – LANGUEDOC**

Well made, fruity. Best with red meat.

**PINOT NOIR**

**BURGUNDY-JOSEPH DROUIN**

Red cherry & plum. Best with poultry.

**PINOT NOIR**

**LE VAL – LANGUEDOC**

Bright ruby color, fruity aromas of raspberry, red  
currant with light tannin. Best with salads or poultry.

**SYRAH - GRENACHE**

**COTES DU RHONE -**

Long finish. Spicy & black fruit with velvety tannin

Best with red meat.

**SYRAH**

**LE VAL – LANGUEDOC**

Concentrate of blackberry & pepper.

Best with lamb.

**CHATEAUNEUF-DU-PAPE**

**RHONE FRANCE, DOMAINE DE CRISTIA**

Violeta, forest fruits, rich and powerful

85% Grenache, 15% Syrah

## WHITE WINE

**HOUSE WINE \$6.95/GL \$21.95/BT**

**DOMAINE CLAUDE VAL – LANGUEDOC**

**BLEND OF VERMINTINO-CHENIN-SAUVIGNON-GRENACHE**

Floral peachy nose, attractive lively dry white.

Best with seafood or poultry.

**OTHER WINES \$8.95/GL \$25.00/BT**

**CHARDONNAY**

**DOMAINE PAUL MAS – LANGUEDOC**

Crisp with green apple aroma.

Best with seafood or poultry.

**VIIGNIER**

**COTES DE THAU**

Floral bouquet, thick, touch of violet & apricot.

Best with seafood, mussels & cheese.

**MUSCADET**

**GRAPES MELON DE BOURGOGNE - LOIRE VALLEY**

Dry, Citrus fruit, granite terroir.

Best with seafood, mussels.

**PINOT GRIGIO**

**LAGARIA – ITALY**

Citrus, pear & mineral. Best with salads.

**SAUVIGNON BLANC**

**DOMAINE PAUL MAS – LANGUEDOC**

Gooseberry & citrus, zesty exuberance with a fresh finish.

Best with shrimp, mussels, sole.

**CHABLIS**

**DOMAINE JOSEPH DROUHIN**

Dry, fruity with very fresh aroma of citrus,

mineral notes long after taste

## ROSE WINE

**CINSAULT GRENACHE**

Semi sweet. Best with poultry.

## CHAMPAGNE

• JACQUART BRUT DRY . . . \$25/375ML \$60.00/750ML  
AUTHENTIC FRENCH PREMIER DRY CHAMPAGNE

• WYCLIFF . . . . . \$19.95 / BOTTLE  
AMERICAN CHAMPAGNE SPARKLING WINE

## SPARKLING WINE

• PAUL CLEMENT - FRENCH BLANC DE BLANC BRUT . . . \$8.95 / SPLIT  
• KIR ROYAL OR MIMOSA OR FRENCH APPLE CIDER  
OR AMERICAN CHAMPAGNE . . . . . \$8.95 / GLASS

## BEER

12 oz . . . . \$7.50

• GAVROCHE FRENCH

RED ALE OR

• HEINEKEN OR

• MILLER LITE OR

• ST PAUL N.A. GERMANY

NON ALCOHOLIC