

## hors d'oeuvres

### *ESCARGOTS DE BOURGOGNE*

Six escargots in garlic butter \$11

### *ASSIETTE DE MOULES FRAÎCHES*

Fresh mussels prepared in sauce of choice, see page 3 \$10.75

### *CUISSES DE GRENOUILLE*

Four frogs legs sautéed in butter w. garlic & parsley \$15.25 GF available

### *GREVETTES PROVENÇALE*

Shrimp provençale sautéed in butter, garlic, tomatoes, & parsley \$14.25

### *ASSIETTE DE SAUMON FUMÉ FAIT MAISON*

Homemade smoked salmon, toasts \$15.25 GF available

### *FOIE GRAS FAIT MAISON SUR TOASTS*

Homemade Foie Gras, caramellised onions, toasts \$19.25 GF available

### *FOIE GRAS SAUTÉ*

Sautéed Foie Gras, balsamic reduction sauce \$17.50

### *DUO DE FOIE GRAS*

Homemade Foie Gras & Sautéed Foie Gras, caramellised onions, toasts \$32.75 GF Available

### *STEAK TARTAR*

Hand cut filet mignon with traditional sauce \$17.50

## soupe & salades

### *SOUPE À L'OIGNON GRATINÉE*

Classic onion soup, gruyère, croutons \$9.25 GF available

### *SALADE MAISON*

Organic greens, tomato, shallot, homemade vinaigrette \$5.50

### *SALADE DE FROMAGES SUR TOASTS*

Organic greens, tomato, shallot, gruyère & goat cheese toasts \$11.75 GF available

## plats de résistance

### *BŒUF BOURGUIGNON*

Beef, mushroom, onion in red wine, potato, vegetable \$28.25

**ALL MENU ITEMS ARE GLUTEN FREE,  
UNLESS MARKED GF AVAILABLE**

### *STEAK TARTAR*

Hand cut filet mignon with traditional homemade sauce, potato, vegetable \$33.25

### *FILET DE BŒUF AU CHOIX*

8 oz. filet mignon, w. sauce choice of green peppercorn OR rocquefort sauce, or no sauce, potato, vegetable \$35.25

### *CARRÉ D'AGNEAU*

Lamb chops, potato, vegetable \$31.75

### *SOURIS D'AGNEAU/OSSO BUCCO*

Lamb shank, potato, vegetable \$33.25

### *SUPRÊME DE VOLAILLE AU CHOIX*

Chicken breast, w. sauce choice of cream & mushroom OR provençale (tomato, garlic, black olive, herbs), potato, vegetable \$26.25

### *CANARD RÔTI*

Roasted duck, orange sauce, potato, vegetable \$33.25

### *CUISSES DE GRENOUILLE*

Six frogs legs sautéed in butter w. garlic & parsley, spinach, vegetable, rice \$30.25 GF available

### *ASSIETTE VÉGÉTARIENNE*

Chef's choice of vegetables, w. rice \$23.25

### *POISSON AU CHOIX*

Choice of Salmon OR Cod, sauce choice of butter & lemon, OR cream & Dijon mustard, OR en papillote (tomato, white wine, lemon, parsley), w. spinach, vegetable, rice \$24.25

### *RED SNAPPER AUX AGRUMES*

Red snapper, citrus sauce (white wine, orange, grapefruit, lemon), spinach, vegetable, rice \$30.50

### *GREVETTES PROVENÇALE*

Shrimp provençale sautéed in butter, garlic, tomatoes, & parsley, vegetable, rice \$28.25

### *ST. JACQUES AU CHOIX*

Large Atlantic scallops w. sauce choice of saffron cream w. green peppercorns OR provençale (tomato, garlic, black olive, herbs), w. spinach, vegetable, rice \$33.25

**\$7 Split Entrée Charge, \$2.50 Vegetable Charge, Corkage Fee \$25/BTL**

## **\$21.99 MENU**

### **ONE APPETIZER CHOICE OF**

#### *SALADE DE LA MAISON*

Mixed greens, tomato, shallots in  
homemade vinaigrette

OR

#### *SOUPE À L'OIGNON GRATINÉE*

Classic onion soup, gruyère, croutons  
GF Available

### **ONE ENTRÉE CHOICE OF**

#### *BŒUF BOURGUIGNON*

Beef, mushroom, onion simmered in  
red wine, potato, vegetable

OR

#### *CABILLAUD AU CHOIX*

Cod w. sauce choice of cream &  
Dijon grainy mustard, en papillote  
(white wine, tomatoes, lemon  
parsley), or butter & lemon, w.  
spinach, vegetable, rice

### **CHEF'S DESSERT**

***ALL MENU ITEMS ARE GLUTEN FREE,  
UNLESS MARKED GF AVAILABLE***

***CONSUMING RAW OR UNDERCOOKED  
MEATS, POULTRY, SEAFOOD,  
SHELLFISH, OR EGGS MAY INCREASE  
YOUR RISK OF FOOD BORNE ILLNESS IF  
YOU HAVE MEDICAL CONDITIONS.***

## **\$31.99 MENU**

### **ONE APPETIZER CHOICE OF**

#### *SOUPE À L'OIGNON GRATINÉE*

Classic onion soup with gruyère and  
croutons GF Available

OR

#### *SALADE DE FROMAGES SUR TOASTS*

Mixed greens, tomato, shallots w.  
three cheese toasts GF Available

OR

#### *ASSIETTE DE MOULES FRAÎCHES*

Fresh mussels, w. sauce of choice, see  
page 3

OR

#### *ESCARGOTS DE BOURGOGNE*

Six escargots in garlic butter

### **ONE ENTRÉE CHOICE OF**

#### *MARMITE DE MOULES*

Pot of fresh mussels in sauce of  
choice, see page 3, sautéed potato w.  
roasted garlic

OR

#### *SAUMON AU CHOIX*

Salmon w. sauce choice of cream &  
Dijon grainy mustard, en papillote  
(tomato, white wine, parsley), or  
butter & lemon, vegetable, spinach,  
rice

OR

#### *SUPRÊME DE VOLAILLE AU CHOIX*

Chicken breast w. sauce choice of  
cream & mushroom or provençale  
(tomato, garlic, black olive, herbs),  
potato, vegetable

OR

#### *CANARD RÔTI -- \$3.99 SURCHARGE*

Roasted duck with orange sauce,  
potato, vegetable

### **ONE DESSERT CHOICE OF**

*PROFITEROLE, GRÊPE NUTELLA OR  
SUGAR & BUTTER, PÊCHE MELBA GF,  
CRÈME BRÛLÉE GF*

#### **SOUFFLÉ SUPPLEMENT**

**GRAND MARNIER SOUFFLÉ GF \$7**

**NO CARRY OUT or SPLIT TWILIGHT MENUS, \$2.50 Vegetable Change,**

## marmite de moules

### *ENTRÉE POT OF P.E.I. MUSSELS*

Prince Edward Island mussels, w.  
sauce of choice, w. sautéed potato  
\$27.25

### *MARINIÈRE*

White wine, shallot, olive oil, parsley  
(classic base)

### *AU CITRON*

Classic base w. lemon

### *PROVENÇALE*

Classic base w. tomato, garlic, black  
olive, herbs

### *CHEF*

Classic base w. spicy chorizo, bacon,  
& tomato

### *NORMANDE*

Classic base w. cream

### *LÉON*

Classic base w. mushroom & cream

### *BLEU*

Classic base w. cream & blue cheese

### *DIJONNAISE*

Classic base w. country mustard &  
cream

### *INDIENNE*

Classic base w. curry & cream

***ALL MUSSEL SAUCES ARE  
GLUTEN FREE***

## FRESH BAKED GOODS

***BAGUETTE TO GO ANYTIME! \$4.75***

***PLEASE ORDER FOLLOWING  
ITEMS ONE DAY IN ADVANCE!***

***CROISSANT \$4.25***

***WHOLE QUICHE OF CHOICE \$36.75***

***WHOLE TARTE TATIN \$38.75***

## délices

### *GLACE À LA VANILLE*

Vanilla ice cream GF \$4.75  
w. chocolate sauce \$5.25

***CHEF'S DESSERT \$8.75***

### *CRÈME BRÛLÉE*

Vanilla custard topped w. caramelized  
sugar GF \$9.25

### *CRÊPES AU CHOIX*

Choice of Nutella or Sugar & Butter  
ONE \$6.25 TWO \$8.75

### *CRÊPES SUZETTE*

Flambéed w. Grand Marnier  
ONE \$8.25 TWO \$11.25

### *PÈCHE MELBA*

Chopped peaches w. vanilla ice  
cream, whipped cream, almonds GF  
\$9.25

### *PROFITEROLES*

Three puff pastries filled w. vanilla  
ice cream, chocolate sauce, whipped  
cream, & almonds \$10.25

### *GRAND MARNIER SOUFFLÉ*

GF \$14

***PLEASE ORDER YOUR SOUFFLÉ AT  
THE BEGINNING OF YOUR MEAL!***

### *PORT*

Maynard's 10 year old Tawny Porto  
\$10 half glass

### *SAUTERNES DESSERT WINE*

Château Petit Vedrines, 2006  
\$10 half glass

### *ESPRESSO*

Nespresso brand regular or decaf  
\$3.50

### *CAPPUCCINO*

Nespresso brand regular or decaf  
\$4.50

### *COFFEE*

Nespresso brand regular or decaf  
\$3.50

### *HOT TEA*

black or herbal \$3

***\$7 Split Entrée Charge, \$2.50 Vegetable Change, Corkage Fee \$25/BTL***