



Breakfast Menu

NIGHTLY SPECIAL

MONDAY TO THURSDAY • 2 COURSE MEAL
YOUR CHOICE FROM THE DAILY ENTRÉES MENU
+ A GLASS OF HOUSE WINE OR SALAD OR SOUP

\$24.95

MONTHLY SPECIALS \$29.95 LUNCH & DINNER

includes a glass of our featured wine of the month

NOV 20 – NOV 30 • PAELLA

CASSEROLE WITH MUSSELS, SEA BASS, SHRIMP, AND 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 WITH A 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 WITH PASTA & CARROTS IN A LEMON ZEST GARLIC SAUCE

Every Day Lunch Entrées \$20.95

FILET OF SOLE

Sauteed with lemon & wine sauce, served with French Fries or Salad

FRENCH PATE & CHEESE PLATTER

Authentic French Pate & Cheese served with Toasted French Baguette slices

MOULES MARINIÈRE • MUSSELS

Steamed mussels with cream, shallot & white wine sauce, served with French fries

STEAK POMMES FRITES

Grilled Black Angus Striploin (hormone-free) served with French Fries or Salad

Sunday Breakfast Special

CHAMPAGNE
OR MIMOSA

\$4 | glass

