

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

GUISSSES DE GRENOUILLE

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

CREVETTES 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

GUISSSES 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

CREVETTES 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 Change, Corkage Fee \$25/BTL

\$24.99 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

WEEKLY SPECIALS

COUNTRY PÂTÉ

Homemade chunky style pâté
\$8.75

SOUPE DE POISSON

Fish Soup served w. garlic roux
bowl \$11.50

VEAL JOSEPHINE

Veal medallions cooked in cream w.
mushrooms, served w. pasta &
vegetable

Entrée \$39.50

* \$34.99 Menu Supplement * \$7.99

***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.***

\$34.99 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 -- \$4.99 SURCHARGE

Roasted duck with orange sauce,
potato, vegetable

ONE DESSERT CHOICE OF

***PROFITEROLE, CRÊPE CHOCOLATE OR
SUGAR & BUTTER, PÊCHE MELBA GF,
CRÈME BRÛLÉE GF***

SOUFFLÉ SUPPLEMENT

GRAND MARNIER SOUFFLÉ GF \$8

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 Chocolate 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

CAPPUCINO

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