

WELCOME TO THE FRENCH CORNER CAFÉ

All our meals are cooked to order with fresh ingredients. Please understand that we are not a fast food restaurant. 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 | \$7.50

APPETIZERS \$10.00 except as marked

CAESAR SALAD OR GREEN HOUSE SALAD . . . \$6.95
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 PÂTÉ WITH FRENCH TOASTED BREAD

LOX PLATTER
SMOKED SALMON, EGG, SHALLOT, CAPERS & FRENCH CREAM CHEESE

MUSSELS
FRESH MUSSELS WITH SHALLOT, GARLIC, WHITE WINE & CREAM

SEAFOOD COCKTAIL
SHRIMP, SAUTÉED WITH BELL PEPPER, TOMATO IN OLIVE OIL & LICORICE & FENNEL REDUCTION

SALADES \$15.95 except as marked

CAESAR SALAD OR GREEN HOUSE SALAD . . . \$6.95
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
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 AGED BALSAMIC DRESSING

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

NIÇOISE WITH SEARED AHI TUNA . . . \$16.95

GRILLED OR POACHED SALMON SALAD SALADE DE SAUMON . . . \$16.95
CUCUMBER, LEMON, BABY GREENS, CHIVES, CILANTRO & YOGURT DRESSING

KIDS MENU

UP TO 12 YEARS OLD ONLY \$8.95

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 STRIPLIN (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) WITH CABERNET SAUVIGNON REDUCTION SAUCE, TOPPED WITH MELTED FRENCH ROQUEFORT BLUE CHEESE

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

PREMIUM BLACK ANGUS STRIPLIN (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 \$15.95

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

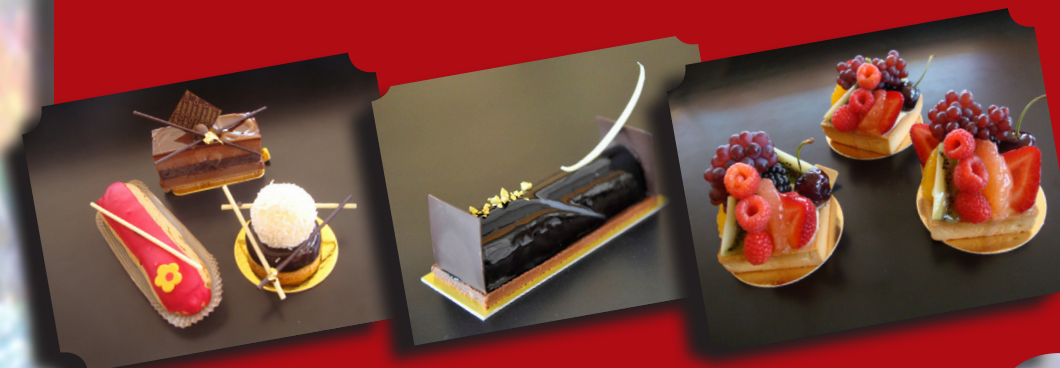
PREMIUM BEEF PATTY, BACON, LETTUCE, TOMATO, GRILLED ONION, MAYO & BRIE CHEESE

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 Brulée,
Lemon Meringue, Chocolate, Caramel, Hazelnut,
and Many additional Fruit & Chocolate Mousses..



BEVERAGES

COFFEE | TEA | ESPRESSO | CAPPUCCINO | LATTE |
MOCHA | GENUINE HOT COCOA
ANY SODA | PERRIER | FRUIT JUICE | APPLE CIDER
CHAMPAGNE | MIMOSA | BEER

MONTHLY SPECIALS \$28.95

includes a glass of our featured wine of the month

NOV 20 – NOV 30 • FRESH COD

SERVED WITH MUSSELS, SORREL AND GRATIN POTATOES

DEC 20 – DEC 31 • FOIE GRAS

SAUTEED AND SERVED WITH WATERCRESS, TRUFFLE, FIG, TOASTED FRENCH BAGUETTE

JAN 20 – JAN 31 • BEEF BOURGUIGNON

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

FEB 20 – FEB 28 • CASSOULET

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

MAR 20 – MAR 31 • 1/2 ROASTED CHICKEN

WITH BRUSSELS SPROUTS, ROSEMARY, MASHED POTATOES

APR 20 – APR 30 • TARTIFLETTE

AU GRATIN POTATOES, SERVED WITH DICED BACON, ONION AND MELTED AUTHENTIC FRENCH CHEESE.



THE WINE LIST

*HOUSE WINES \$6.95/GLASS • \$22.95/BOTTLE – OTHER WINES \$8.95/GLASS • \$28.95/BOTTLE

RED WINE

HOUSE WINE*

DOMAINE CLAUDE VAL – LANGUEDOC
BLEND OF SYRAH-MERLOT-CARIGNAN-GRENACHE
Well made. Dark, rich. Good with any meal.

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.

WHITE WINE

HOUSE WINE*

DOMAINE CLAUDE VAL – LANGUEDOC
BLEND OF VERMINTINO-CHENIN-SAUVIGNON-GRENACHE
Floral peachy nose, attractive lively dry white.
Best with salads or poultry.

CHARDONNAY

DOMAINE PAUL MAS – LANGUEDOC
Crisp with green apple aroma.
Best with seafood or poultry.

VOIGNIER

COTES DU RHONE - LANGUEDOC
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

WHITE KNIGHT – CALIFORNIA
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.

ROSE WINE

CINSAULT GRENACHE
Semi sweet
Best with poultry.

CHAMPAGNE

• JACQUART BRUT DRY . . . \$49.95 / BOTTLE
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
• MIMOSA OR FRENCH APPLE CIDER
OR AMERICAN CHAMPAGNE \$8.95 / GLASS

BEER

12 oz \$7.50

• GAVROCHE FRENCH
RED ALE
• HEINEKEN OR
• MILLER LITE OR
• ST PAUL N.A GERMANY
NON ALCOHOLIC