

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.*
We use only hormone & antibiotic free beef & chicken.

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 . . . \$8.50**
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 & 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 . . . \$8.50**
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 \$17.95**
- GRILLED OR POACHED SALMON SALAD SALADE DE SAUMON \$17.95**
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 ANY WINE OR SALAD OR SOUP
\$25.95

DAILY ENTRÉES \$22.95

- MONDAY TO SUNDAY
SERVED WITH FRESH VEGETABLES & GRATIN POTATOES
- CALF'S LIVER**
SAUTÉED 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
 - RAVIOLIS 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) w/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 \$17.95

- 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 CREPE**
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 \$16.95**
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 \$2.20 for French Macarons, \$2.20 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 | CAPPUCCINO | LATTE | MOCHA
- GENUINE HOT COCOA
- ANY SODA | PERRIER | FRUIT JUICE | APPLE CIDER
- CHAMPAGNE | KIR ROYAL | MIMOSA | BEER

PLEASE NOTE:
A SUGGESTED GRATUITY OF 18% WILL BE ADDED TO PARTIES OF 6 OR MORE & WE CANNOT PROCESS MORE THAN 1 SPLIT CHECK PER 2 ORDERS FROM THE GROUP. THANK YOU.
SIDE OF FRENCH FRIES OR SWEET POTATO FRIES \$4.50-\$5.00
SPLIT ORDER ADD \$5.00

MONTHLY MEAL SPECIALS*

*PLEASE ASK YOUR SERVER \$29.95
includes any glass of our wines

THE WINE LIST

CORK FEE \$15 IF YOU BRING YOUR OWN BOTTLE

RED WINE

HOUSE WINE \$6.95/gal \$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/gal \$25.00/bt

CABERNET SAUVIGNON
DOMAINE PAUL MAS - LANGUEDOC
Dark, fruity, rich. Best with red meat.

MALBEC
COUVEYS - PAYS D'OCC
Dark, fruity. Best with red meat, duck, pepper steak.

MERLOT
DOMAINE PAUL MAS - LANGUEDOC
Well made, fruity. Best with red meat.

MERLOT 60% / SYRAH 40% BLEND
TERRASSES ROUGES / ARDECHE SOUTH FRANCE
Aromas of red & black berry. Best with any meat, quiche.

PINOT NOIR
PAUL MAS
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, violet, cherry with velvety tannin. Best with red meat.

SYRAH
CHATEAU DE CAMPUGET
Concentrate of blackberry & pepper.
Best with lamb.

WHITE WINE

HOUSE WINE \$6.95/gal \$21.95/bt
DOMAINE CLAUDE VAL - LANGUEDOC
BLEND OF VERMINTINO-CHENIN-SAUVIGNON-GRENACHE
Floral peachy nose, attractive lively dry white.
Best with salads or poultry.

OTHER WINES \$8.95/gal \$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.

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
Delicate aroma of currant, strawberry & peach.
Best with poultry.



SELECT YOUR OWN BOTTLE (S) FROM THE WINE CABINET

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|-----------------------------------------|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|--------------|----------------------------------------------------------------------------------------------------|
| RED | TERRASSES ROUGE MERLOT-SYRAH
BERGERAC CAB SAUVIGNON & FRANC
Bordeaux style light touch of berries
MADRAN TANAT-CABERNET FRANC
Aroma of wild herbs & berries. Full bodied. | WHITE | SAUVIGNON & GRENACHE BLANC
TERRASSES BLANC
CHARDONNAY LOIRE VALLEY
VIIGNIER COTES DE THAU |
| COTES DU RHONE SOLEIL
GRENACHE-SYRAH | | ROSE | CINSAULT-GRENACHE |

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. GERMAN NON ALCOHOLIC

SUNDAY BREAKFAST SPECIAL

CHAMPAGNE OR MIMOSA OR KIR \$5.00 / GLASS