



LE BOUDOIR
RESTAURANT - PASTRY

LUNCH MENU

APPETIZERS

TUNA TARTARE / 18

Avocado, Chives, Sesame, Ponzu Sauce, Lime Juice, Cilantro, Extra Virgin Olive Oil

CALAMARI / 13

Chili-lime Vinaigrette, Agaves, Peppadew Peppers, Scallions

RISOTTO & HAM CROQUETTES / 9

Prosciutto, Thyme, Garlic, Sun Dried Tomatoes Aioli

BEEF CARPACCIO / 16

Beef Carpaccio With Cracked Pepper Melange, Lemon Juice, Parmesan Cheese, Arugula, Extra Virgin Olive Oil

PLATTERS

CHARCUTERIE PLATTER / 25

French, Italian and Spain Charcuterie

CHEESE PLATTER / 22

French Cheese

MIX CHEESE & CHARCUTERIE PLATTER / 32

SOUPS & SALADS

FRENCH ONION SOUP / 7

THE SOUP OF THE DAY / 7

NIÇOISE SALAD / 14

Lettuce Salad, Heirloom Cherry Tomatoes, French Green Bean, Tuna, Anchovies, Hard Eggs, Red Onion, Kalamata Olives, French Vinaigrette

LYONNAISE SALAD / 13

Frisée Salad, Lardons, Croutons, Poached Egg, Red Onion, French Vinaigrette

AVOCADO QUINOAS / 9

Heirloom Cherry Tomatoes, Avocado, Fried Brussel Sprouts, Lemon Vinaigrette, Add Grilled Chicken or the Fish of the Day for \$5

QUICHES & PIE

LORRAINE / 10

Lardons, Swiss Cheese In Our Savory Puff Pastry

SPINACH & GOAT CHEESE / 10

Spinach and Goat Cheese in our Savory Puff Pastry

SALMON & LEEKS / 10

Salmon and Leeks In Our Savory Puff Pastry

CHICKEN / 10

Chicken, Mushrooms, Onion Caramelized in our Savory Puff Pastry

TOMATO TART / 10

Puff Pastry, Dijon Mustard with Sliced Tomatoes, Goat Cheese and Kalamata Olives

PORK MEAT PIE / 11

Pork, Onions, Capers, Mushrooms, Dijon Mustard, in our Savory Puff Pastry

CHICKEN MEAT PIE / 11

Chicken, Onions, Capers, Mushrooms, Dijon Mustard, in our Savory Puff Pastry

ENTRÉE

BURGER / 14

Brioche Bun, Beef Steak Tomato, Caramelized Onion, Fondue, Arugula, Homemade French Fries

MUSSELS MEUNIÈRE / 16

Ouzo, Leeks, Thyme, Garlic, Heavy Cream, Homemade French Fries

FRESH CATCH / 15

Fresh Fish, Safran Rice, Ratatouille, Shrimp White Wine Cream Sauce

CHICKEN BREAST / 13

Herbs Butter Crushed Potatoes, French Green Beans, Tarragon Sauce

FILET MIGNON POUTINE / 16

Black Angus Filet Mignon, Seasoned Homemade French Fries, Fondue, Black Garlic, Demi Glaze, Parsley

SANDWICHES

PARISIEN / 10

Ham or Turkey, Swiss Cheese, Butter on Baguette Bread

CROQUE MONSIEUR / 10

Ham or Turkey, Swiss Cheese, Bechamel Sauce on Sourdough Bread

CROQUE MADAME / 11

Ham or Turkey, Swiss Cheese, Bechamel Sauce on Sourdough Bread with Egg on the top

VEGGIE CROQUE / 11

Swiss Cheese, Goat Cheese, Bechamel Sauce on Sourdough Bread with Egg on the top

HAM CHEESE CROISSANT / 8

Ham or Turkey, Swiss Cheese, Bechamel Sauce on Croissant

TURKEY PANINI / 11

Ciabatta Bread, Turkey, Sun Dried Tomatoes, Swiss Cheese, Pesto/Aioli Sauce

CAPRESE PANINI / 11

Ciabatta Bread, Tomatoes, Mozzarella, Fresh Basil, Pesto, Olive Oil

CHARCUTERIE SANDWICH / 12

Prosciutto, Capicola, Burrata, Beefsteak, Arugula, French Cornichons, Tomatoes, Balsamic Reduction

KIDS MEALS

KIDS ALFREDO / 6

Penne Pasta with Creamy Alfredo Sauce and Parmesan

SWISS CHEESE BACON GRILLED CHEESE / 6

KIDS MAC & CHEESE / 6

CHICKEN TENDERS & HOMEMADE FRENCH FRIES / 7

HOT DRINKS

COFFEE / 2.47

ESPRESSO / 1.95

DOUBLE ESPRESSO / 3.50

AMERICANO / 2.20

EXTRA SHOT ESPRESSO / 1

CAPPUCCINO / 3.97

LATTE / 3.97

MOCCA / 4.21

MACCHIATO / 2.20

HOT CHOCOLATE / 3.70

HOT TEA / 2.55 (Breakfast, Mint, Chai, Chamomile)

SYRUP SHOT / 0.89

COCKTAILS

MIMOSA / 8

KIR ROYAL CASSIS / 12

KIR ROYAL RASPBERRY / 12

KIR ROYAL PEACH / 12