

GOÛTERS

SNACKS

Gougères ♦ 9.00

Warm Cheese Puffs, Gruyère

Oeuf's Mimosa ♣ 2.50

Caviar, Crispy Prosciutto, Horseradish

Macaron Au Foie ♣ 3.50 Each

Raspberry Macaron, Chicken Liver Mousse, Fig Jam

Préfou de Vendée ♦ 9.00

Toasted Baguette, Garlic Confit, Herb Butter

HORS D'OEUVRES

APPETIZERS

Soupe À L'Oignon 15.00

French Onion Soup, Gruyère, Baguette Crouton

Salade Verte ♡♣ 15.00

Avocado, Grapefruit, Radish, Fennel, Red Wine Vinaigrette

Salmon* +8 or Skirt Steak* +10

Salade Lyonnaise* 17.00

Bacon Lardons, Poached Egg,
Brioche Croutons, Red Wine Vinaigrette

Salmon* +8 or Skirt Steak* +10

Moules Frites ♣ 23.00

PEI Mussels, White Wine-Garlic Butter, French Fries

Escargots De Bourgogne 19.00

Garlic-Parsley Butter, Hazelnuts, Baguette Croutons

Tarte Flambée 29.00

Bacon Lardons, Shaved Summer Truffles, Gruyère,
Mozzarella, Crème Fraîche, Caramelized Onions

Carpaccio De Thon* 23.75

Raw A-1 Tuna, Tonatto Sauce,
Tapenade, Avocado, Parmesan

CÔTÉS ♦

SIDES

Pommes Frites ♣ 6.25

French Fries

Macaroni Au Gratin 10.50

Mac'N'Cheese

Carottes Paysannes ♣ 8.25

Carrots

Pommes Purée ♣ 6.25

Mashed Potatoes

Haricots Verts Aux Amandes ♣ 8.25

Green Beans & Almonds

EXPRESS

Grilled Skirt Steak*, Pan-Roasted Salmon*
or Roasted Chicken

Salad, French Fries & Tarragon Aioli

Choice of Ice Cream or Sorbet

no substitutions please

\$31.00

LES PLATS

MAINS

Croque Madame* 20.00

Baked Brioche, Black Forest Ham,
Sunny Side Up Egg, Béchamel, Gruyère

Salade Niçoise ♣ 22.75

Tuna Confit, Sardines, Potatoes, Green Beans,
Hard-Boiled Egg, Tomatoes, Olives, Cornichons,
Dijon Vinaigrette

Quiche Du Jour 16.00

Mixed Greens

Omelette À La Ratatouille ♦♣ 18.50

Zucchini, Squash, Tomato, Goat Cheese,
Crispy Fingerlings

Burger Américain 21.75

Double Patty, American Cheese,
Special Sauce, French Fries

Filet De Saumon Rôti* ♣ 27.50

Pan-Roasted Salmon, Ratatouille,
Cucumber-Sorrel Salad, Remoulade

Fenouil Braisé ♡♣ 22.75

Braised Fennel, Curried Lentils, Herbed Eggplant Purée

Steak Frites* ♣ 39.00

Skirt Steak, Maître D'Hotel Butter,
Watercress Salad, French Fries

Vol-Au-Vent De Champignons* ♦ 21.75

Puff Pastry, Wild Mushrooms, Poached Egg,
Comté, Baby Spinach, Truffle Cappuccino

Poulet Rôti Au Poireau ♣ 28.75

Roasted Heritage Chicken, Leeks, Mushrooms,
Mashed Potatoes, Whole Grain Mustard Jus

Fluke En Papillote ♣ 29.00

Mushrooms, Fennel, Fingerlings,
Lemon, Tarragon