

## GOÛTERS

SNACKS

Gougères 9.00

Warm Cheese Puffs, Parmesan, Mornay

Oeuf's Mimosa 2.50 Each

Caviar, Crispy Prosciutto, Horseradish

Artichaut Croquant 11.00

Crispy Artichokes, Garlic Aioli

Macaron Au Foie 3.50 Each

Raspberry Macaron, Savory Chicken Liver Mousse, Fig Jam

Toutes Les Bouchées 18.00

All Of The Above. Serves Three / Serves Four +\$6 / Serves Five +\$12

## 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\* +11.50

Salade Lyonnaise\* 17.00

Bacon Lardons, Poached Egg,

Brioche Croutons, Red Wine Vinaigrette

Salmon\* +8 or Skirt Steak\* +11.50

Pâté De Campagne 15.00

Duck & Pork Terrine, Cornichons, Dijon, Grilled Baguette

Moules Frites 23.00

PEI Mussels, Garlic-Wine Butter, French Fries

Escargots De Bourgogne 19.00

Garlic-Parsley Butter, Hazelnuts, Baguette Croutons

Tarte Flambée 19.00

Bacon Lardons, Gruyère, Crème Fraîche, Caramelized Onions

Burgundy Winter Truffles +14

Carpaccio De Thon\* 23.75

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

## CÔTÉS

SIDES

Pommes Frites 6.25

Macaroni Au Gratin 10.50

Carottes Rôties Au Vadouvan 10.00

Pommes Purée 6.25

Haricots Verts Aux Amandes 8.25

## 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 24.00

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

Quiche Du Jour 17.00

Mixed Greens

Suprême De Poulet Grillé 17.00

Grilled Chicken Sandwich, Bacon, Brie, Bibb Lettuce, Ciabatta

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

