

# DINNER

## Appetizers

### **SALADE VERTE** ... 8.00

Mixed Greens with Dijon Vinaigrette

### **TARTE FINE A LA FOURME D'AMBERT** ... 10.00

Caramelized Onion Tart topped with Melted Fourme D'Ambert, Slices of Pears and Mache

### **SALADE DE FROMAGE DE CHEVRE CHAUD** ... 9.00

Warm Goat Cheese wrapped in a Brick Pastry Paper and Roasted Red Bell Pepper Coulis

### **SALADE DE BETTERAVE** ... 7.50

Roasted Beet Salad on a Bed of Salad Leaves with a Sparkle of Fourme d'Ambert

### **LES MOULES** ... 10.00

Mussels Marinière Style, White Wine, Garlic and Shallots

### **MOUSSE DE FOIE GRAS ET DE VOLAILLE ET PRUNEAU D'AGEN** ... 9.00

Foie Gras and Chicken Liver Mousse Served with Toasted Brioche and a Brandied Prune

### **ESCARGOTS BOURGUIGNONS** ... 8.00

Butter, Garlic, Parsley and Pastis

### **SOUPE A L'OIGNON A L'EMMENTAL DE SAVOIE GRATINEE**

... 8.00

French Onion Soup and Melted Emmental Cheese

### **SALADE TIEDE DE TRUITE FUMEE ET DE POMME DE TERRE** ... 8.00

Smoked Rainbow Trout Salad, Warm Fingerling Potatoes, Frisee Salad, Pine Nuts and Truffle Oil

# DINNER

## Entrees

### **CASSOULET** ... 22.00

Duck Confit, Pork, Garlic Toulouse Sausage and White Beans

### **STEACK FRITES AU POIVRE** ... 25.00

Pan Seared Pepper Crusted Rib-Eye Steak, Cognac Demi-Glace, French Fries and Salad

### **BOUILLABAISSSE** ... 20.00

Monkfish, Calamari, Scallops in a Saffron Scented Broth with Potatoes Braised Leeks and Fennel

### **CORDON BLEU** ... 17.00

Organic Chicken Breast Stuffed with Ham and Cheese with Mashed Potatoes Vegetables and Calvados Reduction Sauce

### **NOIX DE COQUILLES SAINT JACQUES A LA PROVENCALE** ... 20.00

Seared Scallops with Parmesan Risotto and a Sun Dried Tomato Sauce

### **COUSCOUS A L'HARISSA**

Vegetarian: Zucchini, Carrots, Turnips, Chick Peas and Raisins ... 16.00

Add Meat: Chicken and Mergez (Lamb Sausage) ... + 3.00

### **SALADE NICOISE** ... 17.00

Greens, Green Beans, Potatoes, Hard Broiled Egg, Tomatoes and Seared Ahi Tuna

### **SHORT RIBS DE BOEUF BRAISEES** ... 20.00

Braised Beef Short Ribs Served with Polenta

### **SIDES** ... 5.00

Mushroom Mac and Cheese

French Fries

Haricots Verts

Gratin Dauphinois

Sauteed Mushroom

# LUNCH

## Appetizers

**SALADE VERTE** ... 8.00

Mixed Greens with Dijon Vinaigrette

**SALADE DE FROMAGE DE CHEVRE CHAUD** ... 9.00

Warm Goat Cheese wrapped in a Brick Pastry Paper and Roasted Red Bell Pepper Coulis

**SALADE CESAR** ... 7.00

Classic Ceasar Salad, with Parmesan and Croutons

Add Chicken or Prawns ... + 5.00

**SALADE DE BETTERAVE** ... 7.50

Roasted Beet Salad on a Bed of Salad Leaves with a Sparkle of Fourme d'Ambert

**LES MOULES** ... 10.00

Mussels Marinière Style, White Wine, Garlic and Shallots

**MOUSSE DE FOIE GRAS ET DE VOLAILLE ET PRUNEAU D'AGEN** ... 9.00

Foie Gras and Chicken Liver Mousse Served with Toasted Brioche and a Brandied Prune

**ESCARGOTS BOURGUIGNONS** ... 8.00

Butter, Garlic, Parsley and Pastis

**STEACK TARTARE** ... 10.00

Hand cut Kobe Beef, Cornichon, Shallots, Capers Served with Pain de Campagne Toast

**TARTE FINE A LA FOURME D'AMBERT** ... 10.00

Caramelized Onion Tart topped with Melted Fourme D'Ambert, Slice of Pears and Mache

# LUNCH

## Entrees

### **SANDWICH AMERICAIN ... 10.00**

Quarter Pound Cheeseburger with Salad, Tomato and Onion

### **JAMBON BEURRE ... 7.00**

Ham and Cheese with Salted Butter and Cornichons

### **POIVRON COURGETTE ... 7.00**

Grilled Pepper, Zucchini, Sun Dried Tomatoes, Basil and Goat Cheese

### **SAUMON FUME ... 8.00**

Homemade Smoked Salmon, Cucumbers, Lemon-Chive Cream Cheese and Alfalfa Sprouts

### **POULET GRILLE ... 8.00**

Grilled Chicken Breast Sandwich, Roasted Red Bell Peppers and Melted Swiss

### **CASSOULET ... 22.00**

Duck Confit, Pork, Garlic Toulouse Sausage and White Beans

### **STEACK FRITES AU POIVRE ... 25.00**

Pan Seared Pepper Crusted Rib-Eye Steak, Cognac Demi-Glace, French Fries and Salad

### **NOIX DE COQUILLES SAINT JACQUES A LA PROVENCALE ... 18.00**

Seared Scallops with Parmesan Risotto and a Sun Dried Tomato Sauce

### **COUSCOUS A L'HARISSA**

Vegetarian: Zucchini, Carrots, Turnips, Chick Peas and Raisins ... 16.00

Add Meat: Chicken and Mergez (Lamb Sausage) ... + 3.00

### **ASSIETTE VEGETARIENNE ... 15.00**

Puff Pastry Stuffed with Seasonal Vegetables with a Truffle Mushroom Sauce

### **SIDES ... 5.00**

Mushroom Mac and Cheese

French Fries

Haricots Verts

Gratin Dauphinois

Sauteed Mushroom

# BRUNCH

**OEUFS SUR LE PLAT ... 7.50**

Egg Any Style with Red Potatoes and Toast

**OEUFS BROUILLES ... 7.50**

Scramble Eggs with Mushroom

**OEUFS BENEDICTE ... 12.00**

Poached Eggs, Canadian Bacon, English Muffin and Hollandaise Sauce

**OEUFS NORVEGIEN ... 12.00**

Poached Eggs, Smoked Salmon, English Muffin and Hollandaise Sauce

**OMELETTE JAMBON FROMAGE ... 12.00**

Ham and Cheese Omelet

**OMELETTE AUX BLANCS D'OEUFS ... 12.00**

Egg Whites Omelet with Herbs

**PAIN PERDU ... 7.00**

French Toast served with Berries and Hazelnut Whipped Cream

**CROQUE MONSIEUR/MADAME**

Warm Ham and Cheese Sandwich with Bechamel Sauce, Salad and Fries ... 12.00

Topped with an Egg Sunny Side up for the Madame ... + 1.00

**GRANOLA FAIT MAISON ... 7.00**

Homemade Granola with Banana, Melon, Honeydew and Yogurt

**FLOCON D'AVOINE ... 6.00**

Oatmeal with Raisin and Banana

**COUPELLE DE FRUITS ... 3.95**

Fruit Bowl

**QUICHE VEGETARIENNE ... 7.00**

Spinach and Artichoke Hearts Quiche

**VIENNOISERIES ... 3.00**

Croissant, Pain au Chocolat, Choice of Preserves, Marmalade or Nutella

**SIDES ... 5.00**

Half a Grapefruit

Breakfast Sausage

Applewood Smoked Bacon

Canadian Bacon

Toast, English Muffin, Bagel

# DESSERTS

8.00

## **CREME BRULEE A LA BERGAMOTE**

Bergamot Scented Custard with a Thin Sugar Crust and Fresh Raspberries

## **FONDANT AU CHOCOLAT ET CAMEL SALE**

Molten Chocolate Cake with a Salted Caramel Heart and Whipped Cream

## **TARTE TATIN A LA POMME**

Caramelized Apple Tart and Butterscotch Sauce

## **MOUSSE AU CHOCOLAT BLANC ET COULIS DE FRAMBOISE**

White Chocolate Mousse and Raspberry Coulis

## **ILE FLOTTANTE**

Floating Island and Caramel Sauce

## **POIRE POCHEE AU VIN ROUGE ET SES CIGARETTES RUSSE**

Cinnamon Scented Wine Poached Pear, Cigarette Cookie and Rum Raisin Ice Cream

## **PANIER DE SORBETS AUX FRUITS VARIES**

Assortment of Seasonal Fruit Sorbets

## **MARQUISE AU CHOCOLAT**

Dark Chocolate Ganache Served with Brandied Cherries