

## hors d'oeuvres

### *ESGARGOTS DE BOURGOGNE ~ SNAILS*

Six escargots in garlic butter \$11.50

### *ASSIETTE DE MOULES FRAÎCHES ~ MUSSELS OF CHOICE*

Fresh mussels prepared in sauce of choice, see page 3 \$10.75

### *GUISSSES DE GRENOUILLE ~ FROG LEGS*

Four frogs legs sautéed in butter w. garlic & parsley \$15.25 GF available

### *CREVETTES PROVENÇALE ~ SHRIMP*

Four wild shrimp sautéed in butter, garlic, tomatoes, black olives & parsley \$15.50

### *ASSIETTE DE SAUMON FUMÉ À FOIE FAIT MAISON ~ COLD SMOKED SALMON*

Chef's own cold smoked salmon, crème fraîche, toasts \$15.25 GF available

### *FOIE GRAS FAIT MAISON SUR TOASTS*

Chef's homemade Foie Gras, caramellised onions, toasts \$19.75 GF available

### *FOIE GRAS SAUTÉ*

Sautéed Foie Gras, balsamic reduction sauce \$17.75

### *DUO DE FOIE GRAS*

Homemade Foie Gras & Sautéed Foie Gras, caramellised onions, toasts \$32.75 GF Available

### *STEAK TARTAR*

Hand cut filet mignon with Chef's traditional sauce \$17.50

## soupe & salades

### *SOUPE À L'OIGNON GRATINÉE ~ ONION SOUP W. MELTED CHEESE*

Classic onion soup, melted gruyère, homemade croutons \$9.75 GF available

### *SALADE MAISON ~ HOUSE SALAD*

Organic greens, tomato, shallot, homemade vinaigrette \$5.75

### *SALADE DE FROMAGES SUR TOASTS ~ SALAD W. MELTED CHEESES*

Organic greens, tomato, shallot, homemade vinaigrette, w. one gruyère & two goat cheese toasts \$12.75 GF available

## plats de résistance

### *BŒUF BOURGUIGNON ~ BEEF STEW*

Beef stew w. mushroom, carrot & onion in red wine, w. potato & vegetable \$28.25

### *STEAK TARTAR*

Hand cut filet mignon with Chef's traditional homemade sauce, potato, vegetable \$33.25

### *FILET DE BŒUF AU CHOIX ~ FILET MIGNON OF CHOICE*

Filet mignon, w. sauce choice of green peppercorn OR rocquefort sauce, OR no sauce, potato, vegetable \$35.25

### *CARRÉ D'AGNEAU ~ LAMB CHOPS*

Four Lamb chops, potato, vegetable \$33.75

### *SOURIS D'AGNEAU ~ LAMB OSSO BUCCO*

Lamb shank in brown sauce, potato, vegetable \$34.50

### *SUPRÊME DE VOLAILLE AU CHOIX ~ CHICKEN BREAST OF CHOICE*

Chicken breast, w. sauce choice of cream & mushroom OR provençale (tomato, garlic, black olive, herbs), potato, vegetable \$26.75

### *CANARD RÔTI ~ ROASTED DUCK*

Roasted duck, orange sauce, potato, vegetable \$33.75

### *GUISSSES DE GRENOUILLE ~ FROG LEGS*

Six frogs legs sautéed in butter w. garlic & parsley, spinach, vegetable, rice \$30.25 GF available

### *ASSIETTE VÉGÉTARIENNE ~ VEGETABLES*

Chef's choice of vegetables, w. rice \$23.25

### *POISSON AU CHOIX ~ FISH OF CHOICE*

Choice of Salmon or Cod, w. sauce choice of butter & lemon, OR cream & Dijon mustard, OR en papillote (tomato, white wine, lemon, parsley), w. spinach, vegetable, rice \$25.99

### *RED SNAPPER AUX AGRUMES*

Red snapper, citrus sauce (white wine, orange, grapefruit, lemon), spinach, vegetable, rice \$31.50

### *CREVETTES PROVENÇALE ~ SHRIMP*

Seven wild shrimp sautéed in butter, garlic, tomatoes, black olives & parsley, vegetable, rice \$28.50

### *ST. JACQUES AU CHOIX ~ SCALLOPS OF CHOICE*

Three large scallops w. sauce choice of champagne cream w. saffron & green peppercorns OR provençale (tomato, garlic, black olive, herbs), w. spinach, vegetable, rice \$33.25

**All menu items are Gluten Free, unless marked GF available**

**\$7 Split Entrée Charge, \$2.50 Vegetable Charge, Corkage Fee \$25/BTL**

## marmite de moules

### *ENTRÉE POT OF P.E.I. MUSSELS*

Prince Edward Island mussels, w. sauce of choice, w. sautéed potato \$27.75

#### *MARINIÈRE*

White wine, shallot, olive oil, parsley (classic base)

#### *AU CITRON*

Classic base w. lemon

#### *PROVENÇALE*

Classic base w. tomato, garlic, black olive, herbs

#### *CHEF*

Classic base w. spicy chorizo, bacon, & tomato

#### *NORMANDE*

Classic base w. cream

#### *LÉON*

Classic base w. mushroom & cream

#### *BLEU*

Classic base w. cream & blue cheese

#### *DIJONNAISE*

Classic base w. country mustard & cream

#### *INDIENNE*

Classic base w. curry & cream

***ALL MUSSEL SAUCES ARE GLUTEN FREE***

### ***FRESH BAKED GOODS***

***BAGUETTE TO GO ANYTIME!*** \$4.75

***PLEASE ORDER FOLLOWING ITEMS ONE DAY IN ADVANCE!***

***WHOLE QUICHE OF CHOICE*** \$37

***WHOLE TARTE TATIN*** \$45

## délices-desserts

### *DAME BLANCHE*

Vanilla ice cream with Chef's chocolate sauce GF \$8

### *CRÈME BRÛLÉE*

Vanilla custard topped w. caramelized sugar GF \$9.75

### *GRÊPES AU CHOIX*

Choice of Chef's chocolate sauce or sugar & butter  
ONE \$6.25 TWO \$8.75

### *GRÊPES SUZETTE*

Flambéed w. Grand Marnier  
ONE \$8.25 TWO \$11.25

### *PÈCHE MELBA*

Chopped peaches w. vanilla ice cream, whipped cream, almonds GF \$9.75

### *PROFITEROLES*

Three puff pastries filled w. vanilla ice cream, Chef's chocolate sauce, whipped cream, & almonds \$11.25

### *GRAND MARNIER SOUFFLÉ*

GF \$14

***PLEASE ORDER YOUR SOUFFLÉ AT THE BEGINNING OF YOUR MEAL!***

### *PORT*

Maynard's 10 year old Tawny Porto  
\$10 half glass

### *SAUTERNES DESSERT WINE*

Château Petit Vedrines, 2006  
\$10 half glass

### *ESPRESSO*

Nespresso brand regular or decaf \$3.50

### *CAPPUCCINO*

Nespresso brand regular or decaf \$4.50

### *COFFEE*

Nespresso brand regular or decaf \$3.50

### *HOT TEA*

black or herbal \$3