

HAPPY HOUR MENU \$39.99 5PM TO 6PM

SELECT AN APPETIZER

SALADE MAISON
HOUSE SALAD WITH HOMEMADE VINAIGRETTE

PETITE ASSIETTE DE CHARCUTERIE
CHARCUTERIE PLATE

SELECT AN ENTRÉE

FILET DE TRUITE AUX AMANDES
TROUT WITH ALMONDS, SERVED WITH RICE AND SPINACH

SIRLOIN BEURRE MAÎTRE D'HÔTEL
SIRLOIN WITH BUTTER SAUCE SERVED WITH POTATO & VEGETABLE

SELECT A DESSERT

CHEESECAKE

MERINGUES FAÇON PROFITEROLES
CHEF'S MERINGUE COOKIES SERVED WITH ICE CREAM & CHOCOLATE SAUCE

SELECT A GLASS OF HOUSE RED OR HOUSE WHITE WINE!

MENU DU CHEF \$62

SELECT AN APPETIZER

SOUPE À L'OIGNON GRATINÉE - FRENCH ONION SOUP GF AVAILABLE

ESCARGOTS DE BOURGOGNE - SNAILS IN GARLIC & PARSLEY BUTTER

SALADE CAESAR

SALADE MAISON - HOUSE SALAD

SALADE DE FROMAGES SUR TOASTS - SALAD WITH MELTED CHEESE
ORGANIC GREENS, TOMATO, SHALLOT, HOMEMADE VINAIGRETTE, WITH GRUYÈRE
CHEESE TOASTS

SALADE AU SAUMON FUMÉ - SALAD WITH SMOKED SALMON

SELECT AN ENTRÉE

BŒUF BOURGUIGNON - BEEF STEW

SAUMON AU CHOIX - SALMON WITH CHOICE OF SAUCE - PAPILLOTTE,
CREAM MUSTARD, OR BUTTER & LEMON

SÛPRÊME DE VOLAILLE - CHICKEN BREAST TENDERS WITH CHOICE OF
SAUCE - CREAM MUSHROOM OR PROVENÇAL

CANARD RÔTI - ROASTED DUCK
PLUS \$8 SUPPLEMENT

SELECT A DESSERT

PROFITEROLES, CRÊPE (SUGAR & BUTTER, CHOCOLATE SAUCE, OR
SUZETTE), PÊCHE MELBA, OR CRÈME BRÛLÉE

GRAND MARNIER SOUFFLÉ GF
PLUS \$8 SUPPLEMENT

