

THREE COURSE MENU

\$39.99 BEFORE 6PM & \$45.99 AFTER 6PM

PLEASE SELECT AN APPETIZER

SOUPE À L'OIGNON GRATINÉE

CLASSIC ONION SOUP WITH MELTED GRUYÈRE AND HOMEMADE CROUTONS, GF AVAILABLE

SALADE DE FROMAGES SUR TOASTS

MIXED GREENS, TOMATO, SHALLOTS, HOMEMADE VINAGRETTE, WITH TWO GOAT & ONE GRUYÈRE CHEESE TOASTS GF AVAILABLE

ESCARGOTS DE BOURGOGNE

SIX ESCARGOTS IN GARLIC BUTTER

PLEASE SELECT AN ENTRÉE

BŒUF BOURGUIGNON

BEEF STEW WITH CARROT, MUSHROOM, ONION IN RED WINE, SERVED WITH POTATO & VEGETABLES

SUPRÊME DE VOLAILLE AU CHOIX

CHICKEN BREAST TENDERS WITH SAUCE CHOICE OF CREAM & MUSHROOM OR PROVENÇALE - TOMATO, GARLIC, BLACK OLIVE, HERBS, SERVED WITH POTATO & VEGETABLES

POISSON AU CHOIX

SALMON W. SAUCE CHOICE OF CREAM & MUSTARD, OR EN PAPILOTTE - TOMATO, WHITE WINE, PARSLEY, OR BUTTER & LEMON, SERVED WITH VEGETABLE, SPINACH, & BASMATI RICE
COD W. SAUCE CHOICE OF CREAM & MUSTARD, BUTTER & LEMON, OR PROVENÇAL - TOMATO GARLIC, BLACK OLIVES, & PARSLEY, SERVED W. VEGETABLE, SPINACH, & BASMATI RICE

CANARD RÔTI + \$7.99 SUPPLEMENT

ROASTED DUCK WITH ORANGE SAUCE, SERVED WITH POTATO & VEGETABLES

PLEASE SELECT A DESSERT

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

GRAND MARNIER SOUFFLÉ + \$8.99 SUPPLEMENT

GRAND MARNIER SOUFFLÉ (GF) SERVED WITH VANILLA ICE CREAM