

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

ASSIETTE DE MOULES FRAÎCHES

FRESH MUSSELS, WITH SAUCE OF CHOICE, SEE PAGE 3

ESCARGOTS DE BOURGOGNE

SIX ESCARGOTS IN GARLIC BUTTER

PLEASE SELECT AN ENTRÉE

BOEUF 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

COD OR SALMON WITH SAUCE CHOICE OF CREAM & DIJON GRAINY MUSTARD, OR EN PAPILOTTE - TOMATO, WHITE WINE, PARSLEY, OR BUTTER & LEMON, SERVED WITH VEGETABLE, SPINACH, & BASMATI RICE

MARMITE DE MOULES

POT OF FRESH MUSSELS IN SAUCE OF CHOICE, SEE PAGE 3, SERVED WITH POTATO

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), PÊCHE MELBA, OR CRÈME BRÛLÉE

GRAND MARNIER SOUFFLÉ + \$8.99 SUPPLEMENT

GRAND MARNIER SOUFFLÉ (GF) SERVED WITH VANILLA ICE CREAM

WEEKLY SPECIALS

PORC CATALANE

TENDER PORK MEDALLIONS IN A SAUCE OF TOMATO, ONIONS, GARLIC, HEARTS OF PALM, RED & YELLOW PEPPERS, SERVED W. POTATO & VEGETABLES \$31.99

ADD TO MENU + \$5.99

ST. JACQUES ET CREVETTES GRATINÉE

SCALLOPS & SHRIMP IN A TOMATO BÉCHAMEL WITH MELTED GRUYÈRE & BREADCRUMBS \$31.99

ADD TO MENU \$5.99

TRUITE AUX AMANDES- TROUT W. BUTTER & ALMONDS

TENDER WHITE FILET IN BUTTER, W. TOASTED SLICED ALMONDS, SERVED W. BASMATI RICE & VEGETABLE \$34.99

ADD TO MENU + \$5.99

DOVER SOLE

BAKED WHOLE, FILLETED & DEBONED, SERVED W. LEMON, BUTTER, & CAPER SAUCE, BASMATI RICE, & VEGETABLE \$55.99