

THREE COURSE MENU

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

PLEASE SELECT AN APPETIZER

SOUPE À L'OIGNON GRATINÉE

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

SALADE DE FROMAGES SUR TOASTS

MIXED GREENS, TOMATO, SHALLOTS, HOMEMADE VINAIGRETTE, 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

SALMON W. SAUCE CHOICE OF CREAM & MUSTARD, OR EN PAPILLOTTE - 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

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

VEAL JOSEPHINE

TENDER PARMESAN ENCRUSTED VEAL MEDALLIONS IN CREAM, W. MUSHROOMS, SERVED W. SPAGHETTI & TOMATO PROVENÇALE \$41.99
ADD TO THREE COURSE MENU + \$12.99

DOVER SOLE

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