

SOUPE & SALADE

SOUPE À L'OIGNON GRATINÉE - ONION SOUP WITH MELTED SWISS CHEESE
CLASSIC ONION SOUP, MELTED GRUYÈRE, HOMEMADE CROUTONS
\$10.75 GF AVAILABLE

SALADE MAISON - HOUSE SALAD
ORGANIC GREENS, TOMATO, SHALLOT, HOMEMADE VINAIGRETTE \$6.75

SALADE DE FROMAGES SUR TOASTS - SALAD WITH MELTED CHEESES
ORGANIC GREENS, TOMATO, SHALLOT, HOMEMADE VINAIGRETTE, WITH ONE GRUYÈRE & TWO GOAT CHEESE TOASTS
\$13.75 GF AVAILABLE

HORS D'ŒUVRES

CUISSES DE GRENOUILLE - FROG LEGS
FROGS LEGS SAUTÉED CRISPY IN BUTTER WITH GARLIC & PARSLEY
\$16.75 GF AVAILABLE

CREVETTES PROVENÇALE - SHRIMP
WILD CAUGHT SHRIMP SAUTÉED IN BUTTER, GARLIC, TOMATOES, BLACK OLIVES & PARSLEY \$16.50

FOIE GRAS FAIT MAISON SUR TOASTS
CHEF'S OWN HOMEMADE FOIE GRAS, WITH CARAMELIZED ONIONS, & TOASTS
\$21.75 GF AVAILABLE

LES GOURMANDISES - DELICACIES

CUISSES DE GRENOUILLE - FROG LEGS
FROGS LEGS SAUTÉED CRISPY IN BUTTER WITH GARLIC & PARSLEY, SERVED WITH SPINACH, VEGETABLES & BASMATI RICE
\$32.50 GF AVAILABLE

LES VIANDES - MEATS

BŒUF BOURGUIGNON - BEEF STEW
SLOW COOKED BEEF STEW WITH MUSHROOM, CARROT & ONION IN RED WINE, SERVED WITH POTATO & VEGETABLES \$29.75

CARRÉ D'AGNEAU - LAMB CHOPS
NEW ZEALAND LAMB CHOPS, SERVED W. POTATO, VEGETABLES, & MINT JELLY \$35.75

SOURIS D'AGNEAU - LAMB OSSO BUCCO
LAMB SHANK IN RICH, FLAVORFUL BROWN SAUCE, SERVED WITH POTATO & VEGETABLES \$35.75

LES VOLAILLES - POULTRY

SUPRÊME DE VOLAILLE AU CHOIX - CHICKEN BREAST WITH SAUCE OF CHOICE
CHICKEN BREAST TENDERS WITH SAUCE CHOICE OF CREAM & MUSHROOM OR PROVENÇALE - TOMATO, GARLIC, BLACK OLIVE, HERBS SERVED WITH POTATO & VEGETABLES \$27.75

CANARD RÔTI - ROASTED DUCK
ROASTED HALF DUCK WITH GRAND MARINER ORANGE SAUCE, SERVED WITH POTATO & VEGETABLES \$35.75

LES POISSONS - FISH

SAUMON - SALMON
SALMON EN PAPILOTTE - BUTTER, TOMATO, WHITE WINE, LEMON, PARSLEY, ALL SERVED W. VEGETABLE, SPINACH, & BASMATI RICE \$27.99

RED SNAPPER
RED SNAPPER EN PAPILOTTE - BUTTER, TOMATO, WHITE WINE, LEMON, PARSLEY, SERVED WITH SPINACH, VEGETABLE, & BASMATI RICE \$32.75

CRUSTACÉS ET MOLLUSQUES

SHELLFISH & MOLLUSKS

CREVETTES PROVENÇALE - WILD SHRIMPS
WILD CAUGHT SHRIMP SAUTÉED IN BUTTER, GARLIC, TOMATOES, BLACK OLIVES & PARSLEY, SERVED WITH VEGETABLES & BASMATI RICE \$30.50

