

Lunch

\$22.00 3 course menu or a la carte

tips taxes not included, no other discount available with set menu

Soup of the day	7.95
Avocado vinaigrette, mesclun salad, Dijon mustard vinaigrette	7.95
Asparagus vinaigrette, mesclun salad, tomato	6.95
Mesclun salad vinaigrette	6.95
Jalapeno, corn, red pepper fritter, mango chutney, tomatoes, virgin basil oil	6.95
Warm brie, mango chutney, toasted almond, toasted croûtons	8.95

Avocado, baby shrimp, Russian dressing, mesclun salad, boiled egg, tomato	14.95
Smoked salmon, tomato, mango, avocado, corn, mesclun salad	15.95
Crab cake sandwich, jalapeno aioli, mango chutney	15.95
Seafood crêpes gratinée, champagne cream sauce	16.95
Vegetable Lasagna or meat lasagna	15.95
Tilapia sauteed with capers, tomato white wine sauce	16.95
Rainbow trout sauteed amandine, toasted almond butter sauce, diced tomato, parsley	18.95
Gratiné cheese tortellini cream sauce	14.95
Quiche Lorraine choice of green salad or French fries	14.95
Home smoked beef brisket, teriyaki barbeque sauce, French fries	15.95
Linguini Niçoise, pesto, pine nuts, basil, parmesan cheese, garlic, French beans, tapenade	18.95
Frog legs sautéed Provençale, garlic butter sauce, Italian parsley, demi glace	18.95
Coq au vin, bacon, mushroom, pearl onions, potato	18.95

Apple almond tart Cream caramel

Cinnamon bread pudding walnut and peach, custard sauce

Floating island, vanilla sauce, soft meringue, toasted almonds, caramel

Dinner

\$35.00 3 courses set menu or a la carte

Onion soup gratinée Beef consommé, baguette, Swiss cheese, gruyère Emmental	10.95
Roasted goat cheese, orange, beet salad, romaine salad, vinaigrette, parmesan baguette	13.95
Fish soup Provençale, pasta, basil, rouille, parmesan, garlic baguette	8.95
Homemade pâté, cornichons, black olives, tear drop, pearl onion, country bread	10.95
Avocado, baby shrimp, Russian dressing, mesclun salad, boiled egg, tomato	12.95
Caesar salad, parmesan garlic baguette, anchovy dressing	9.95
Escargots, Burgundy style, parsley, garlic butter, puffed pastry dough	12.95
Belgium endive salad, Roquefort cheese, mesclun salad, walnut, apple, vinaigrette	12.95

Faroe island salmon, saffron cream sauce, diced tomato, basil	25.95
Crab cake, jalapeno, corn, red pepper fritters, mango chutney, grilled tomato	28.95
Rainbow trout sautéed toasted almond butter sauce, diced tomato, lemon and parsley	21.95
Frog legs sautéed Provençale, garlic butter sauce, Italian parsley, demi glace	24.95
*Calf liver Lyonnaise	23.95
Linguini Niçoise, pesto, pine nuts, basil, parmesan cheese, garlic, French beans, tapenade	21.95
Natural Pork loin Schnitzel, butter sauce, garlic, shallots, capers, parsley, demi-glace,	21.95
Beef Burgundy, pearl onions, mushroom, bacon, potato gnocchi	24.95
*Beef Bavette steak, black pepper corn cream sauce, French fries	24.95

\$8.95

Creme Caramel	Peach, walnut and cinnamon bread pudding	Sorbet/ice cream
Chocolate mousse, berry coulis	Lemon meringue tarte	Apple almond tarte
Floating island, vanilla sauce, soft meringue, toasted almonds, caramel		Tira missu

Vegetable to share 6.50

French green beans shallots/ cream of spinach/asparagus Parmesan

Mushroom garlic/potato in duck fat/ French fries

French garlic bread **4.50**

Kids menu all 10.95 (12 and under)

Croque Monsieur, grilled ham sandwich - bacon cheese burger

Chicken tenders - chicken sandwich, brioche, tomato, provolone cheese

Smoked brisket, barbeque sauce, French fries - Vegetable Lasagna or meat lasagna

Gratiné cheese tortellini cream sauce