



# DINNER • MENU

## HOMEMADE FRENCH CUISINE



### FRENCH CHEF'S ARNAUD WALLET (19 YEARS OF EXPERIENCE) MENU

~MENU 2 COURSES = APPETIZER + ENTREE = ENTREE + DESSERT = \$29.90

~MENU 3 COURSES = APPETIZER + ENTREE + DESSERT = \$34.90

ADD+ \$6 FOR FOIE GRAS OR PLATEAU DE FROMAGES OR DELICIEUX OR BAKED CAMEMBERT OR PATE EN CROUTE | ADD +\$8 FOR BEEF TENDERLOIN ENTREE | ADD +\$7 FOR LAMB CHOP OR DUCK BREAST

## APPETIZER

### FRENCH ONION SOUP • \$9.90

FRENCH ONION SOUP "AU GRATIN"  
WITH TOAST AND SWISS CHEESE

### SOUP OF THE DAY • \$7.25

HOMEMADE SOUP OF THE DAY  
MADE DAILY

### FOIE GRAS • \$16.90

HOMEMADE TERRINE OF SEMI COOKED FOIE  
GRAS WITH PINEAPPLE & KIWI COULIS AND  
TOAST

### ESCARGOTS DE PARIS • \$9.90

SNAILS IN GARLIC BUTTER AND  
HERBS

### GARDEN SALAD • \$7.90

HOUSE SALAD (ONION, TOMATOES, CORN,  
MIXED GREENS) SERVED WITH  
HOMEMADE VINAGRETTE

### TOMATOES MOZZARELLA • \$10.50

MOZZARELLA SLICES WITH  
TOMATOES AND FRESH BASIL

### PATE EN CROUTE • \$14.90

FAMOUS CHARCUTERIE PRODUCTS IN FRANCE,  
TASTY PÂTE TOPPED WITH A FLAVORFUL GELÉE  
AND BAKED IN A PÂTE BRISÉE SERVED WITH  
HOUSE SALAD

### CAMEMBERT CHAUD • \$16.90

BAKED WHOLE CAMEMBERT  
SERVED WITH TOASTS FOR 2

### CAESAR SALAD • \$8.90

MIXED GREENS, PARMESAN CHEESE  
AND CROUTONS

### PLATEAU DE FROMAGES • \$19.30

ASSORTED CHEESES FOR 2

### PLATEAU DELICIEUX • \$19.80

ASSORTED CHEESES &  
CHARCUTERIE FOR 2

### SPREAD TRIO • \$14.90

SELECTION OF HOMEMADE TUNA SALAD,  
CHICKEN SALAD AND DUCK PATE SERVED  
WITH FRENCH BREAD

## MAIN ENTREES

### BOEUF BOURGUIGNON

TRADITIONAL BEEF STEW IN RED WINE SAUCE, CARROTS AND ONION SERVED WITH FETTUCINE • \$23.90

### MOULES MARINIERES

MUSSELS COOKED WITH MARINIÈRE SAUCE (IN WHITE WINE) , TRADITIONALLY SERVED  
WITH FRENCH FRIES • \$21.90

### MOULES WITH CREAMY SAUCE

MUSSELS WITH CREAMY WHITE SAUCE , TRADITIONALLY SERVED WITH FRENCH FRIES • \$21.90

### BURGER A LA FRANCAISE

100% PREMIUM ANGUS BEEF PATTY WITH SAUCE OF YOUR CHOICE (ORANGE, BLUE CHEESE OR  
PEPPERCORN SAUCE) WITH LETTUCE, TOMATO, ONION, PLACED INSIDE AN HASH BROWN BUN (ADD.  
SWISS CHEESE, BLUE CHEESE OR RACLETTE CHEESE = \$2.00 | ADD. BRIE = \$2.50 | ADD BACON = \$2.00)  
SERVED WITH FRENCH FRIES (ADD \$1.50 FOR TRUFFLE FRENCH FRIES) • \$16.99

### PORK RIBS A LA PARISIENNE

PORK RIBS MARINATED WITH CUMIN, HONEY AND CURRY SERVED WITH FRENCH FRIES- \$23.90

### MERGUEZ SAUSAGE FRITES

2 FRESH MERGUEZ (SPICY LAMB SAUSAGE) TRADITIONALLY SERVED WITH FRENCH FRIES- \$23.90

### POISSON DU JOUR

GRILLED FISH OF THE DAY WITH HOLLANDAISE SAUCE SERVED WITH SAUTEED ASPARAGUS  
AND BALSAMIC GLAZE- \$23.90

### CANARD A L'ORANGE

ROASTED DUCK BREAST SERVED WITH ORANGE & CARAMEL SAUCE AND SWEET MASHED  
POTATOES - \$29.90

### FILET DE BOEUF (9-10 OZ)

BEEF TENDERLOIN (9-10 OZ) WITH PEPPERCORN SAUCE WITH TRUFFLE MASHED  
POTATOES- \$31.90

### CÔTELETTES D'AGNEAU

LAMB CHOPS ROASTED IN ITS JUICE SERVED WITH SHOOT POTATOES IN GARLIC AND BUTTER •  
\$29.90

### PAIN PERDU DE SAINT JACQUES AUX POMMES

CROISSANT FRENCH TOATS WITH SCALLOPS SERVED WITH PEARS AND SALAD - \$24.90

### RISOTTO CREMEUX AU PARMESAN

CREAMY RISOTTO SERVED WITH PARMESAN CHEESE AND PESTO ADD. SCALLOPS AND GAMBAS =  
\$7.95 | ADD. CHICKEN = \$4.95 |ADD SMOKED SALMON = \$6.95 • \$18.90

### FETTUCINE À LA PARISIENNE

FETTUCINE WITH MUSHROOMS, PARMESAN CHEESE & CREAM SAUCE ADD. SCALLOPS OR SHRIMP =  
\$7.95| ADD. CHICKEN = \$4.95 | ADD SMOKED SALMON = \$6.95 • \$17.90

### FETTUCINE À LA BASQUAISE

FETTUCINE SERVED WITH BELL PEPPERS, ONION, TOMATOES AND SWISS CHESSE •  
ADD. SCALLOPS OR SHRIMP = \$7.95| ADD. CHICKEN = \$4.95 | ADD SMOKED SALMON = \$6.95- \$17.90

## DESSERT

### LAVA CAKE • \$8.90

CHOCOLATE LAVA CAKE  
SERVED WITH STRAWBERRIES  
AND ICE CREAM

### CREPE SUZETTE • \$8.50

SERVED WITH ORANGE SAUCE,  
FLAMBEE GRAND MARNIER

### PROFITEROLES • \$10.50

ROUND PASTRY FILLED WITH  
ICE CREAM & COVERED WITH  
HOT CHOCOLATE

### PECHE MELBA CREPE • \$11.50

PEACHES, VANILLA ICE CREAM,  
WHIPPED CREAM & RED FRUITS  
COULIS

### PAIN PERDU

DE MADEMOISELLE • \$8.90  
HOMEMADE BREAD PUDDING SERVED  
WITH VANILLA ICE CREAM AND DULCE DE  
LECHE COULIS

### DELICASE

CHOICE ONE SIGNATURE PASTRY  
FROM OUR DELICASE

### CRÈME BRULÉE • \$8.50

RICH & CREAMY VANILLA  
CUSTARD COVERED IN A CRISP  
SUGAR SHELL

### DAME BLANCHE CREPE • \$10.50

VANILLA ICE CREAM, WHIPPED  
CREAM AND HOT CHOCOLATE



GLUTEN FREE



VEGETARIAN



HEALTHY OPTION



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### A LA CARTE

### SALADS



ADD CHICKEN = \$4.95 | ADD BRIE OR PROSCIUTTO OR SMOKED SALMON = \$6.95

MADemoisELLE SALAD	SMOKED SALMON, ONION, HARD BOILED EGGS, AVOCADO, CREAM CHEESE, TOMATOES AND MIXED GREENS • \$16.15  
LA BONNE SANTÉ	MUSHROOM, ARTICHOKE HEART, AVOCADO, ONION, TOMATOES, ROASTED BELL PEPPERS, AND MIXED GREENS • \$11.90 
LA JAMBON DE PAYS	PROSCIUTTO, BASIL, TOMATOES, MOZZARELLA, OLIVES, ARTICHOKE HEART, ROASTED BELL PEPPERS • \$14.30 
LA SALADE LYONNAISE	BACON, GRILLED ONIONS, FRIED POTATOES, CHEESE, POACHED EGGS, AND MIXED GREENS • \$13.90
L'EVASION	CHICKEN CURRY, OLIVES, TOMATOES, ARTICHOKE HEART AND MIXED GREENS • \$13.30
LA NIÇOISE	ANCHOVIES, TUNA, ONIONS, TOMATOES, HARD BOILED EGGS, POTATOES, AND MIXED GREENS • \$12.90 
LA CHALEUREUSE	BOILED POTATOES, PROSCIUTTO, BRIE ON TOASTED BREAD, HARD BOILED EGGS, TOMATOES AND MIXED GREENS • \$13.90
L'AUVERGNATE	BLUE CHEESE, WALNUT, BACON, TOMATOES, GRILLED ONION AND MIXED GREENS • \$13.90

### BISTRO SPECIALITES

SERVED WITH GARDEN SALAD (ADD \$1.80 FOR FRENCH FRIES)

ADD CHICKEN = \$4.95 | ADD BRIE OR PROSCIUTTO OR SMOKED SALMON = \$6.95 | ADD 1 EGG = \$1.80

CROQUE MONSIEUR	TOASTED SANDWICH WITH HAM AND CHEESE • \$13.50
CROQUE MADAME	CROQUE MONSIEUR WITH EGG SUNNY SIDE UP ON THE TOP • \$14.50
CROQUE MADemoisELLE	TOASTED SANDWICH WITH SMOKED SALMON AND SWISS CHEESE • \$15.50
CROQ EN BRIE	FRENCH BRIE AND HAM ON A TOASTED BREAD WITH MELTED CHEESE ON THE TOP • \$15.50
HOT BRIE & HAM CROISSANT	TOASTED CROISSANT WITH HAM AND BRIE CHEESE COVERED WITH MELTED SWISS CHEESE • \$14.50
HOT SWISS & HAM CROISSANT	GRILLED TOASTED CROISSANT WITH HAM COVERED WITH MELTED SWISS CHEESE • \$14.00
PANINI MONTMARTRE	HOT TOASTED PANINI BREAD WITH CHICKEN, TOMATOES, BACON, PARMESAN CHEESE AND PESTO • \$14.50
PANINI TROCADERO	HOT TOASTED PANINI BREAD WITH BRIE, BACON, ONION • \$14.50
TARTINE AMERIQUE	OPEN FACE SANDWICH BREAD WITH HOMEMADE CHICKEN SALAD • \$12.90
TARTINE MEDITERRANEENE	OPEN FACE SANDWICH BREAD WITH PROSCIUTTO, TOMATOES, MOZZARELLA AND OLIVE OIL • \$12.90
TARTINE DIEPPOISE	OPEN FACE SANDWICH BREAD WITH HOMEMADE TUNA SALAD AND TOMATOES • \$12.90

### CREPES

FOR CREPE, CHOOSE : BUCKWHEAT OR WHITE FLOUR

SERVED WITH GARDEN SALAD (ADD \$1.80 FOR FRENCH FRIES)

ADD CHICKEN = \$4.95 | ADD BRIE OR PROSCIUTTO OR SMOKED SALMON = \$6.95 | ADD 1 EGG = \$1.80

CREPE LA QUIBERON	GOAT CHEESE, HONEY, POTATOES AND WALNUT • \$11.95
CREPE LA QUIMPER	SMOKED SALMON, WALNUT, GOAT CHEESE, SPINACH AND CREAMY WHITE SAUCE • \$14.95 
CREPE COQ BRETON	CHICKEN, MUSHROOM, SPINACH IN A WHITE CREAMY SAUCE • \$12.50
CREPE LA RATATOUILLE	CHICKEN, BELL PEPPERS, ONION, TOMATOES AND SWISS CHEESE • \$12.95 
QUICHE LORRAINE	BACON AND SWISS CHEESE • \$13.15
QUICHE MADemoisELLE	SMOKED SALMON, GOAT CHEESE, SPINACH AND DRIED TOMATOES • \$13.95 
QUICHE LA MADRAGUE	CRAB, SHRIMP, AND BELL PEPPERS • \$13.95
QUICHE VEGETARIENNE	MUSHROOM, BELL PEPPERS, SPINACH AND ONION • \$13.45  

### SIDES

-SIDE FRENCH FRIES- \$ 5.95  
-SIDE TRUFFLE FRENCH FRIES ~ \$7.45  
-SIDE TRUFFLE MASHED POTATOES \$7.50  
-SIDE FRESH ASPARAGUS ~\$7.95

-SIDE FETTUCINE ~\$ 5.95  
-SIDE RISOTTO ~ \$7.95  
-SIDE POTATOES IN GARLIC AND BUTTER ~ \$7.50  
-SIDE HOUSE SALAD ~ \$5.90



GLUTEN FREE



VEGETARIAN



HEALTHY OPTION

THE CONSUMPTION OF RAW OR UNDER COOKED FOOD AND SHELLFISH MAY INCREASE THE RISK OF FOOD-BORN ILLNESS AND MAY BE HARMFUL TO YOUR HEALTH. PLEASE NOTE : GRATUITY IS NOT INCLUDED IN OUR PRICES.

