

DINNER - MENU

HOMEMADE FRENCH CUISINE



~MENU 2 COURSES = APPETIZER + ENTREE = ENTREE + DESSERT =\$27 ~MENU 3 COURSES = APPETIZER + ENTREE + DESSERT = \$32 ADD+ \$4 FOR FOIE GRAS OR PLATEAU DE FROMAGES OR DELICIEUX | ADD +\$8 FOR BEEF TENDERLOIN ENTREE | ADD +\$6 FOR LAMB CHOP OR DUCK BREAST

- ~SOUPE À L'OIGNON~ FRENCH ONION SOUP "AU GRATIN" WITH TOAST AND SWISS CHEESE \$9.90
- ~CASSOLETTE D'ESCARGOTS~ SNAILS IN GARLIC BUTTER AND HERBS• \$9.90
- ~FOIE GRAS~ HOMEMADE TERRINE OF SEMI COOKED FOIE GRAS WITH PINEAPPLE & KIWI COULIS AND TOAST • \$16.60
- ~TOMATO MOZZARELLA SALAD ~ MOZZARELLA SLICES WITH TOMATOES AND FRESH BASIL• \$10.50
- ~TARTINE MONTAGNARDE~ TARTINE WITH TOMATOES, BRIE, PROSCIUTTO AND PESTO \$12.50
- ~PLATEAU DE FROMAGES~ ASSORTED CHEESES FOR 2 \$16.30
- ~PLATEAU DELICIEUX~ ASSORTED CHEESES & CHARCUTERIE FOR 2 \$18.40

MAIN ENTREES

- ~BOEUF BOURGUIGNON ~TRADITIONAL BEEF STEW IN RED WINE SAUCE WITH FETTUCCINE \$22.90 ~CANARD À L'ORANGE~ROASTED DUCK BREAST SERVED WITH ORANGE & CARAMEL SAUCE AND SWEET MASHED POTATOES • \$28.90
- ~MOULES FRITES~ MUSSELS WITH CHOICE OF MARINIÈRE SAUCE (IN WHITE WINE) OR CREAMY SAUCE SERVED WITH FRENCH FRIES (ADD \$1.50 FOR TRUFFLE FRENCH FRIES) ~ \$21.90
- ~BURGER À LA FRANÇAISE ~ 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 ~ FILET DE BOEUF (9-100Z) ~ BEEF TENDERLOIN (9-100Z) WITH PEPPERCORN SAUCE WITH TRUFFLE MASHED POTATOES • \$31.90
- ~ CÔTELETTE D'AGNEAU~LAMB CHOPS ROASTED IN ITS JUICE SERVED WITH SHOOT POTATOES IN GARLIC **AND BUTTER • \$28.90**
- ~ 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 ~ FETTUCCINE 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 - FETTUCCINE 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
- POISSON DU JOUR ~ GRILLED FISH OF THE DAY WITH HOLLANDAISE SAUCE SERVED WITH SAUTEED ASPARAGUS AND BALSAMIC GLAZE • \$22.90
- ~SIDE FRENCH FRIES~\$ 5.95
- ~SIDE TRUFFLE FRENCH FRIES ~ \$7.45
- ~SIDE TRUFFLE MASHED POTATOES \$7.50
- ~SIDE FRESH ASPARAGUS ~\$7.95

SIDES

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

DESSERT

- ~LAVA CAKE~ SERVED WITH STRAWBERRIES ICE CREAM \$8.90
- ~CREPE SUZETTE ~ SERVED WITH ORANGE SAUCE, FLAMBEE GRAND MARNIER• \$8.50
- ~PROFITEROLES~ ROUND PASTRY FILLED WITH ICE CREAM & COVERED WITH HOT CHOCOLATE• \$10.50
- CRÊME BRULÉE ~RICH & CREAMY VANILLA CUSTARD COVERED IN A CRISP SUGAR SHELL \$9.00
- ~DAME BLANCHE CREPE ~ VANILLA ICE CREAM, WHIPPED CREAM AND HOT CHOCOLATE \$10.50 ~PECHE MELBA CREPE~PEACHES, VANILLA ICE CREAM, WHIPPED CREAM & RED FRUITS COULIS•\$11.50

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FRENCH CUISINI SALADS

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

- ~CAESAR SALAD~ MIXED GREENS, PARMESAN CHEESE AND CROUTONS \$8.10
- ~MADEMOISELLE SALAD ~ SMOKED SALMON, ONION, HARD BOILED EGGS, AVOCADO, CREAM CHEESE, TOMATOES AND MIXED GREENS \$16.05
- ~LA BONNE SANTÉ~ MUSHROOM, ARTICHOKE HEART, AVOCADO, ONION, TOMATOES, ROASTED BELL PEPPERS, AND MIXED GREENS \$11.10
- ~LA JAMBON DE PAYS~ PROSCIUTTO, BASIL, TOMATOES, MOZZARELLA, OLIVES, ARTICHOKE HEART, I ROASTED BELL PEPPERS • \$13.30
- ~LA SALADE LYONNAISE ~ BACON, GRILLES ONIONS, FRIED POTATOES, CHEESE, POACHED EGGS, AND MIXED GREENS• \$13.10
- ~L'EVASION~ CHICKEN CURRY, OLIVES, TOMATOES, ARTICHOKE HEART AND MIXED GREENS• \$12.30 ~ LA NIÇOISE~ ANCHOVIES, TUNA, ONIONS, TOMATOES, HARD BOILED EGGS, POTATOES, AND MIXED GREENS• \$12.00
- ~LA FRAICHEUR ~ GOAT CHEESE, STRAWBERRIES, OLIVE, WALNUT, AND MIXED GREENS ~11.05 ~LA CHALEUREUSE ~ BOILED POTATOES, PROSCIUTTO, BRIE ON TOASTED BREAD, HARD BOILED EGGS, TOMATOES AND MIXED GREENS ~\$12.90
- ~L'AUVERGNATE~BLUE CHEESE, WALNUT, BACON, TOMATOES, GRILLED ONION AND MIXED GREENS (

BISTRO SPECIALITIES

SERVED WITH GARDEN SALAD (ADD \$1.50 FOR FRENCH FRIES) ADD AN EGG = \$1.80

- ~CROQUE MONSIEUR ~TOASTED SANDWICH WITH HAM AND CHEESE \$12.00
- ~CROQUE MADAME~CROQUE MONSIEUR WITH EGG SUNNY SIDE UP ON THE TOP \$13.80
- ~CROQUE MADEMOISELLE~ TOASTED SANDWICH WITH SMOKED SALMON AND SWISS CHEESE• \$14.50
- ~CROQ EN BRIE ~ FRENCH BRIE AND HAM ON A TOASTED BREAD WITH MELTED CHEESE ON THE
- ~ QUICHE LORRAINE~ BACON AND SWISS CHEESE \$13.05
- ~ QUICHE MADEMOISELLE~SMOKED SALMON AND SPINACH \$13.95
- ~ QUICHE DU TERROIR BRIE , PROSCIUTTO AND POTATOES \$13.05
- QUICHE VEGETARIENNE ~ MUSHROOM, BELL PEPPERS, SPINACH AND ONION \$13.05
- HOT BRIE & HAM CROISSANT TOASTED CROISSANT WITH HAM AND BRIE CHEESE COVERED WITH MELTED SWISS CHEESE \$13.50
- HOT SWISS & HAM CROISSANT ~ GRILLED TOASTED CROISSANT WITH HAM COVERED WITH MELTED SWISS CHEESE \$12.00

SAVORY CRÉPES & TARTINES

FOR CREPE, CHOOSE: BUCKWHEAT OR WHITE FLOUR

SERVED WITH GARDEN SALAD (ADD \$1.50 FOR FRENCH FRIES)

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

- ~LA QUIBERON~ GOAT CHEESE, HONEY, POTATOES AND WALNUT \$11.95
- ~LA QUIMPER~ SMOKED SALMON, WALNUT, GOAT CHEESE, SPINACH AND CREAMY WHITE SAUCE• \$14.0
- ~COQ BRETON~ CHICKEN, MUSHROOM, SPINACH IN A WHITE CREAMY SAUCE• \$11.95
- ~RATATOUILLE ~CHICKEN, BELL PEPPERS, ONION, TOMATOES AND SWISS CHEESE \$11.95
- ~TARTINE GOURMANDE~ VAVOCADO, SMOKED SALMON AND SCRAMBLED EGGS \$15.90
- ~TARTINE MEDITERRANEENNE ~ PROSCIUTTO, TOMATOES, MOZZARELLA AND OLIVE OIL \$11.90