

# STARTERS

- **Le Pâté de Campagne et ses petits cornichons \$12.60**  
French Pork Country Pate served with French Pickles and Bread

- **Beet Salad \$14.50**

Red & Yellow Beets, Walnuts, Goat Cheese crumble, Mix greens

- **Les 6 Escargots de Bourgogne \$14.50**

6 Escargots de Bourgogne in Garlic & Parsley Butter

- **Salade Estivale au Vinaigre de Champagne \$14.50**

Strawberry Champagne Salad with Watermelon, Roquefort & Walnuts

- **Plateau de Fromages \$16.00**

Selection of Cheeses served with Fruits and Bread

- **Soupe à l'Oignon Gratinée \$12.00**

French Onion Soup Gratinée

- **Salade de Chèvre Chaud \$14.50**

Salad served with French Goat Cheese on toasted Bread and Apricot Preserve, Walnuts & Tomatoes

- **Salade Cesar \$12.50**

Lettuce with Parmesan, Croutons and homemade Caesar dressing

- **Assiette de Saumon fumé d'Ecosse \$16.60 \***

Scottish Smoked Salmon served with toasts and Cream Cheese with Dill & Capers

***\*Consumer advisory:** Consuming raw or undercooked meat, egg, poultry or seafood increases your risk of contracting foodborne illness – especially if you have certain medical conditions. Section 3-603.11 EDA  
Food Code*

# MAIN COURSE

- **Boeuf Bourguignon \$34.00**

Beef Bourguignon served with Mashed Potatoes & Vegetables

- **Gratin de Coquille Saint Jacques et Crevettes \$34.00**

Sea scallops and Shrimp in a garlic and parsley cream sauce gratinee,  
Rice & Vegetables

- **Sole Beurre Blanc et Câpres \$ 33.00**

Lemon Sole Piccata, Rice & Vegetables

- **Magret de Canard aux Framboises \$ 31.00**

Duck breast with a Raspberry Chambord sauce, Mashed Potato &  
Vegetables

- **Filet de Poulet, Sauce Champignons Crème \$31.00**

Chicken Breast in a Creamy Mushroom Sauce, Rice & Vegetables

- **Noisettes de Porc aux Pommes \$31.00**

Pork Mignon served with Apples Cider sauce, Mashed Potato &  
Vegetables

**Faux Filet Angus (10 oz) au Poivre \$34.00**

10 oz Angus Ribeye Steak with a Peppercorn Demi-Glace Sauce served  
with French Fries & Vegetables

- **Demi-Canard Rôti à l'Orange \$36.00**

Roasted Halve Duck with Orange Sauce, Mashed Potato & Vegetables

- **Pavé de Saumon à l'Aneth et Concombre \$32.00**

Fresh Salmon served with a chilled Cucumber Dill Sauce & Rice

- **Steak Tartare Maison avec Frites \$34.00 \***

Knife cut raw Angus Beef served with French Fries & Greens

- **Assiette Végétarienne du Jour \$27.00**

Chef's Hand Selected Vegetables du Jour

**Split Charge on Entrees : \$7.00**

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# DESSERTS

- **Le Café Gourmand \$12.00**

A selection of different small treats served with regular coffee or tea  
( Cafe Latte or Cappuccino + \$1.50 )

- **Mousse au chocolat \$9.00**

- **Opéra \$10.00**

French Pastry made of thin Layers of Chocolate Ganache & Coffee  
Butter Cream

- **Dame Blanche \$8.50**

Vanilla Ice Cream, Whipped Cream & a Homemade Hot Chocolate  
Sauce

- **Crème Brûlée \$9.00**

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**Cappuccino or Decaf Cappuccino \$4.90**

**Café Latte or Decaf Latte \$4.90**

**Espresso or Decaf Espresso \$2.50**

**Hot tea \$3.20**

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