

~ Starters ~

Le Pate de Campagne et ses petits cornichons	\$13.20
French Pork Country Pate served with French Pickles and Bread	
Beet Salad	\$15.08
Red & Yellow Beets, Walnuts, Goat Cheese crumble, Mixed Greens	
Les 6 Escargots de Bourgogne	\$15.08
6 Escargots de Bourgogne in Garlic & Parsley Butter	
Salade Estivale au Vinaigre de Champagne	\$15.08
Strawberry Champagne Salad with Watermelon, Roquefort & Walnuts	
Plateau de Fromages	\$16.64
Selection of Cheeses served with Fruits and Bread	
Soupe a l'Oignon Gratinee	\$12.48
French Onion Soup Gratinee	
Salade de Chevre Chaud	\$15.08
Salad served with French Goat Cheese on toasted Bread and Apricot Preserve, Walnuts & Tomatoes	
Salade Cesar	\$13.00
Lettuce with Parmesean, Croutons and homemade Caesar dressing	
Assiette de Saumon fume d'Ecosse	\$17.26
Scottish Smoked Salmon served with toasts and Cream Cheese with Dill & Capers	

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~ Main Course ~

Boeuf Bourguignon	\$35.36
Beef Bourguignon served with Mashed Potatoes & Vegetables	
Gratin de Coquille Saint Jacques et Crevettes	\$35.36
Sea scallops and Shrimp in a garlic and parsley cream sauce gratinee, Rice & Vegetables	
Magret de Canard aux Framboises	\$32.34
Duck breast with a Raspberry Chambord sauce, Mashed Potato & Vegetables	
Filet de Poulet, Sauce Champignons Crème	\$32.34
Chicken Breast in a Creamy Mushroom Sauce, Rice & Vegetables	
Noisettes de Porc aux Pommes	\$32.34
Pork Mignon served with Apples Cider sauce, Mashed Potato & Vegetables	
Faux Filet Angus (10 oz) au Poivre	\$35.36
10 oz Angus Ribeye Steak with a Peppercorn Demi-Glace Sauce served with French Fries & Vegetables	
Demi-Canard Rôti à l'Orange	\$37.44
Roasted Halve Duck with Orange Sauce, Mashed Potatoes & Vegetables	
Pavé de Saumon à l'Aneth et Concombre	\$33.28
Fresh Salmon served with a chilled Cucumber Dill Sauce & Rice	
Steak Tartare Maison avec Frites	\$35.36
Knife cut raw Angus Beef served with French Fries & Greens	
Assiette Végétarienne du Jour	\$28.08
Chef's Hand Selected Vegetables du Jour	
Sole au Buerre Blanc et ses Câpres	\$34.32
Lemon Sole Piccata served with Rice and Vegetables	

Split Charge on Entrees: \$7.00

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~ Desserts ~

Le Cafe Gourmand	\$12.48
A Selection of Different Small Treats served with Coffee or Tea / Café Latte or Cappucino +\$1.50	
Crème Brûlée	\$9.36
Mousse au Chocolat	\$9.36
Dame Blanche	\$8.84
Vanilla Ice Cream, Whipped Cream and a Homemade Hot Chocolate Sauce	
Opera	\$10.40
French Pastries made of thin Layers of Chocolate Ganache and Coffee Butter Cream	

Cappuccino or Decaf Cappuccino \$5.36

Café Latte or Decaf Latte \$5.36

Espresso or Decaf Espresso \$2.70

Hot Tea \$3.33

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