

An ornate white decorative frame surrounding the text, featuring intricate scrollwork and floral motifs at the top and bottom.

*Café
Gourmand*



~ Starters ~

Le Pate de Campagne et ses petits cornichons	\$14.50
French Pork Country Pate served with French Pickles, Bread, Mixed Greens and French Mustard	
Beet Salad	\$15.50
Red and Golden Beets, Walnuts, Goat Cheese crumble, Mixed Greens	
Les 6 Escargots de Bourgogne	\$15.50
6 Escargots de Bourgogne in Garlic and Parsley Butter	
Salade Estivale.....	\$15.50
Mixed Greens with Watermelon, Strawberries, Bleu Cheese and Walnuts	
Plateau de Fromages.....	\$18.00
Selection of Cheeses served with Fruits, Bread and Mixed Greens	
Soupe a l'Oignon Gratinee.....	\$13.00
French Onion Soup Gratinee	
Salade de Chevre Chaud	\$15.50
Salad served with French Goat Cheese on toasted Bread and Apricot Preserve, Walnuts and Tomatoes	
Salade Cesar	\$13.00
Lettuce with Parmesean, Croutons and Caesar dressing	
Assiette de Saumon fume d'Ecosse.....	\$17.50
Scottish Smoked Salmon served with toasts and Cream Cheese with Dill and 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	\$36.00
Beef Bourguignon served with Mashed Potatoes and Vegetables	
Gratin de Coquille Saint Jacques et Crevettes	\$37.00
Sea scallops and Shrimp in a garlic and parsley cream sauce gratinee, Rice and Vegetables	
Magret de Canard Sauce aux Framboises	\$33.00
Duck breast with a Raspberry Chambord sauce, Mashed Potato and Vegetables	
Filet de Poulet, Sauce Champignons Crème	\$33.00
Chicken Breast in a Creamy Mushroom Sauce, Rice and Vegetables	
Noisettes de Porc aux Pommes	\$33.00
Pork Mignon served with Apple Cider sauce, Mashed Potato and Vegetables	
Faux Filet Angus (10 oz) au Poivre	\$36.00
10 oz Angus Ribeye Steak with a Peppercorn Demi-Glace Sauce served with French Fries and Vegetables	
Canard Rôti à l'Orange	\$38.00
Roasted Duck with Orange Sauce, Mashed Potatoes and Vegetables	
Pavé de Saumon à l'Aneth et Concombre	\$34.00
Fresh Salmon served with a chilled Cucumber Dill Sauce and Rice	
Steak Tartare Maison avec Frites	\$38.00
Knife cut raw Angus Beef* served with French Fries and Greens	
Assiette Végétarienne du Jour	\$29.00
Chef's Hand Selected Vegetables du Jour	
Sole au Beurre Blanc et ses Câpres	\$34.00
Lemon Sole Piccata served with Rice and Vegetables	

Split Charge on Entrees: \$7.00

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~ Desserts ~

Le Cafe Gourmand	\$12.50
A Selection of Different Small Treats served with Coffee or Tea / Café Latte or Cappucino +\$1.50	
Crème Brûlée	\$10.00
Mousse au Chocolat	\$10.00
Dame Blanche	\$9.00
Vanilla Ice Cream, Whipped Cream and a Homemade Hot Chocolate Sauce	
Opera	\$11.00
French Pastry made of thin Layers of Chocolate Ganache and Coffee Butter Cream	

Cappuccino or Decaf Cappuccino \$5.50

Café Latte or Decaf Latte \$5.50

Espresso or Decaf Espresso \$3.00

Hot Tea \$3.50

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