

~ Starters ~

Le Pate de Campagne et ses petits cornichons..... \$16.00

French Pork Country Pate served with French Pickles, Bread, Mixed Greens and French Mustard

Beet Salad \$15.50

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 \$16.00

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

Salade Cesar \$14.00

Lettuce with Parmesean, Croutons and Caesar dressing

Assiette de Saumon fume d'Ecosse..... \$18.00

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\$38.00

Beef Bourguignon served with Mashed Potatoes and Vegetables

Gratin de Coquille Saint Jacques et Crevettes.....\$38.00

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

Magret de Canard Sauce aux Framboises.....\$34.00

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

Filet de Poulet, Sauce Champignons Crème.....\$35.00

Chicken Breast in a Creamy Mushroom Sauce, Rice and Vegetables

Noisettes de Porc aux Pommes.....\$35.00

Pork Mignon served with Apple Cider sauce, Mashed Potato and Vegetables

Faux Filet Angus (10 oz) au Poivre.....\$38.00

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

Canard Rôti à l'Orange.....\$40.00

Roasted Duck with Orange Sauce, Mashed Potatoes and Vegetables

Pavé de Saumon à La Moutarde.....\$34.00

Fresh Salmon served with a creamy Dijon Mustard Sauce, Vegetables and Rice

Steak Tartare Maison avec Frites\$38.00

Knife cut raw Angus Beef* served with French Fries and Greens

Assiette Végétarienne du Jour\$30.00

Chef's Hand Selected Vegetables du Jour

Sole au Beurre Blanc et ses Câpres\$35.00

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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