

Lunch Combinations

« Quiche Lorraine » & Soup or Salad \$9.90

Parisian style ham and Swiss cheese in short pastry served with mixed green salad or your choice of soup

Our Chef's « Pâté » & Soup or Salad \$9.90

Homemade country style pâté prepared with pork and duck liver served with mixed green salad or your choice of soup

Petite « Lyonnaise » Salad & Soup \$9.90

Mixed green salad, poached egg with red wine sauce and chunks of bacon served with or your choice of soup

« Croque-Monsieur » & Salad \$8.90

Warm ham & cheese sandwich with béchamel sauce served with mixed green salad

« Croque-Madame » & Salad \$9.90

Warm ham & cheese sandwich with béchamel sauce topped with poached egg and served with mixed green salad

Ham & Cheese « Croissant » & Salad \$9.90

Warm ham & cheese French croissant with béchamel sauce served with mixed green salad

Cheese plate & Salad \$10.90

Our selection of cheeses served with mixed green salad
(Add a glass of Barton & Guestier wine for \$5)

Petite Entrees

Chicken in « Dodine » \$9.90

Roasted chicken cooked in a creamy mushroom

Veal Blanquette « à la Crème » \$14.60

Veal stewed in a white cream sauce with carrots and pearl onions

« Bourguignon » Beef \$12.90

Beef stewed in a red wine sauce with carrots and pearl onions

Served with your choice of

« Gratin Dauphinois »

« Pommes Lyonnaise »

or « Riz Pilaf »

Soups

Soup of the Day \$7.90

« Gratinée à l'Oignon » \$6.90

Traditional French onion soup topped with melted and crusty cheese

Salads

« Lyonnaise » Salad \$9.90 petite \$6.90

Mixed green salad, poached egg with red wine sauce and chunks of bacon

Marinated Salmon Salad \$13.70 petite \$9.90

Mixed greens, tomatoes, marinated salmon, garlic sautéed shrimp

Gourmet Salad \$15.90

Mixed green salad, dried tomatoes, cured duck filet, homemade foie gras, pine nuts and red peppercorn

Small Size Mixed Green Salad \$4.90

Mixed green salad and dried tomatoes

Our homemade dressings

Vinaigrette

Vegetable oil, wine vinegar
mustard, salt & pepper

Balsamic vinaigrette

Olive oil, Modena balsamic vinegar
mustard, salt & pepper

Fresh herbs & cream

Olive oil, vinegar, sour cream,
sauce, salt & pepper, fresh herbs, salt & pepper

Sweet Treats

Indulge yourself with a petite portion of our selected desserts

« Tarte Tatin » \$4.90

Traditional upside down warm apple pie served with whipped cream

Chocolate Mousse \$4.90

Homemade chocolate mousse served with a traditional shell-shaped soft pastry

Espresso « Gourmand » \$6.20

Espresso coffee cup served with our chef's special pastry treat

Also ask for our Daily Specials

A 20 % service charge will be automatically added to the check for parties of 6 or more people

Cork fee \$20.00

Cake service fee \$1.00 per person