

Appetizers

« Quiche Lorraine » \$6.20

Parisian style ham and Swiss cheese in short pastry served with mixed green salad

Poached Eggs in « Meurette » \$7.90

Eggs poached in a red wine sauce with bacon, mushrooms and pearl onions on country toast

Délice de Foie Gras Poêlé \$18 (Add \$6 for a 4 oz glass of Sauternes Wine)

Pan seared Foie Gras served with cured duck filet and dried tomatoe on toasts

« Croustillant d'Escargots » \$8.60

Snails cooked in garlic butter served in puff pastry with mixed green salad

Our Chef's Traditional « Pâté » \$8.30

Homemade country style pâté prepared with pork and duck liver served with mixed green salad and stewed sweet onions

« Les Fromages de La Cuisine » \$11.50

Our selection of cheeses served with grapes, pine nuts and walnuts

Soups

« Gratinée à l'Oignon » \$6.90

Traditional French onion soup topped with melted and crusty cheese

Soup of the Day \$7.90

Salads

Marinated Salmon Salad \$13.70

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

« Lyonnaise » Salad \$9.90

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

Small Size Mixed Green Salad \$4.90

Mixed green salad served with dried tomatoes

Our homemade dressings

Vinaigrette

Olive oil, wine vinegar, mustard, salt & pepper

Balsamic Vinaigrette

Olive oil, balsamic vinegar from Modena, mustard, salt & pepper

Fresh Herbs & Cream

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

Entrées

Served with your choice of one side dish. Add \$1.90 for « Ratatouille »

Chicken in « Dodine » \$13.90

Roasted chicken cooked in a creamy mushroom sauce

« Emincé de Cordon Bleu » \$17.70

Chicken breast rolled and stuffed with cured ham, melted Swiss cheese and mozzarella served with pesto sauce

Pork « Jarret » in Honey \$18.50

Honey coated pork shank cooked at low temperature for 6 hours. A dish you won't forget...

« Souris d'Agneau » \$21.00

10-12 Oz lamb shank served with garlic flan

Veal Blanquette « à la Crème » \$22.50

Veal stewed in a white wine cream sauce with carrots and mushrooms

« Bourguignon » Beef \$19.90

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

Fish « Quenelle » in Nantua Sauce \$16.00

Homemade fish dumpling served with crawfish sauce (requires 20 min. preparation)

Fish Filet in « Sauce Vierge »* \$19.50

Grilled fish filet served with a sauce made of diced mixed vegetables sparkled with pine nuts

Fish Filet in « Ecrevisses » Sauce* \$21.50

Grilled fish filet in a crawfish sauce

Ask for our Vegetarian Special \$10.90

**Fish will vary depending on market availability*

Side dishes

For your consideration along with any of our savoury Entrées (except the Vegetarian Special)

« Gratin Dauphinois » \$2.90

Seasoned, sliced potatoes in cream with a crusty top

« Pommes Lyonnaise » \$2.90

Homemade fried potatoe chips

« Ratatouille » \$4.90

Mediterranean vegetables such as eggplants, zucchinis, sweet bell-peppers and tomatoes, simmered in olive oil with garlic and aromatic herbs

« Riz Pilaf » \$2.90

Fried and seasoned rice

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 \$2.00 per person

Desserts

« Les Fromages de La Cuisine » \$11.50

Our selection of cheeses served with grapes, pine nuts and walnuts

« Tarte Tatin » \$6.20

Traditional upside down warm apple pie served with vanilla ice cream or whipped cream

« Crème Brûlée » \$6.20

Creamy custard topped with caramelized sugar

Floating Island \$6.20

Stiffly whisked egg whites poached in milk and served in a thinly caramelized, vanilla custard
Will you find the treasure?

« Beaujolais » Style Fruits \$6.20

Pear and dried plums stewed in aromatically flavored red wine finished with almonds

Chocolate Mousse and its « Madeleine » \$6.20

Chocolate mousse served with a genuinely traditional shell-shaped soft pastry

Chocolate « Fondant » \$6.20

Warm chocolate cake with a melting heart served with vanilla ice cream & crème anglaise

« Nougat Glacé » \$7.20

Home made ice cream with candied fruits and nougatine served with a sablé cookie

Espresso « Gourmand » \$6.20

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

*Consider one of our Gourmet Homemade Cakes for your next Special Event
(48 hours notice, \$5 per serving, 6 servings minimum)*

Soft Drinks, Coffee & Tea

Sodas, Iced Tea \$1.90

Fruit Juices (Orange, Pineapple, Apple) \$2.50

Bottled Water / Still (Panna 16.9 Oz) / Sparkling (Perrier 11.15 Oz) \$2.50

American Coffee / Decaffeinated American Coffee \$1.90

Espresso / Decaffeinated Espresso \$2.00

Espresso « Noisette » (with milk) \$2.20

Espresso « Viennois » (with whipped cream) \$2.50

Cappuccino \$2.50

Tea \$2.30

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