

Appetizers

Quiche Lorraine \$6.70

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

Mediterranean Vegetable Tart \$16.00

NEW

Thin layered puff pastry filled with grilled Mediterranean vegetables, topped with Parmesan cheese and seasoned with olive oil, garlic, herbs and olive tapenade

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 tomato on toasts

Escargots in Garlic Butter \$8.60

6 snails baked in garlic butter

NEW

Mussels in Garlic Butter \$12.50

6 Large New Zealand mussels baked in garlic butter served with mixed green salad

NEW

Shrimp Tartare \$14.00

Shrimps marinated in olive oil and citrus juices seasoned with diced tomatoes, shallots, sweet peppers and fresh cilantro

NEW

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 from \$7.90

Salads

Marinated Salmon Salad \$13.70

Mixed greens, tomatoes, marinated salmon, garlic sautéed shrimp

Goat Cheese Salad \$16.00

Mixed green salad served with toasts topped with warm goat cheese melted with cream and herbs, sautéed bacon, walnuts and homemade cure tomatoes

NEW

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

Soft Drinks, Coffee & Tea

Sodas (Coke, Diet coke, Coke zero, Sprite) / **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

Regular / Decaffeinated Coffee \$1.90

Espresso / Decaffeinated Espresso \$2.00

Espresso « Noisette » (with milk) \$2.20

Espresso « Viennois » (with whipped cream)

Cappuccino \$2.50

Tea \$2.30

Entrees

*Served with your choice of one side dish
Add \$1.90 for Ratatouille or Haricots Verts*

Chicken in Dodine \$13.90

Roasted chicken cooked in a creamy mushroom sauce

Chicken in Ecrevisses Sauce \$18.90

Tender chicken breast filet served in our Chef's special crawfish bisque

NEW

Duck a l'Orange \$19.50

Duck thigh cooked in a flavorful orange sauce and served with a garlic flan

NEW

Pork Jarret in Honey \$19.90

Honey coated pork shank cooked at low temperature for 6 hours

Souris d'Agneau \$21.00

Lamb shank served with garlic flan

Bourguignon Beef \$19.90

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

Filet Mignon in Peppercorn Sauce \$30.00

6 oz premium beef filet grilled to perfection and served with our creamy white wine peppercorn sauce

NEW

Cod Filet in Sauce Vierge \$19.50

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

Cod Filet in Ecrevisses Sauce \$21.50

Grilled cod filet served in our Chef's special crawfish bisque

Herb-crusted Grouper \$30.00

Grouper filet topped with roasted tomatoes and a basil herb crust, served with a garlic flan

NEW

Tuna Steak with Olive Tapenade \$21.90

Pan-seared tuna steak topped with black and green olive tapenade served with mixed greens

NEW

Vegetarian Special \$14.90

Sautéed mushrooms, green beans and ratatouille served with crostinis topped with olive tapenade and vegetable soup

Side dishes

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

Gratin Dauphinois \$2.90

Seasoned, sliced potatoes in cream with a crusty top

Pommes Lyonnaise \$2.90

Homemade fried potato chips

Riz Pilaf \$2.90

Fried and seasoned rice

Haricots Verts \$4.90 **NEW**

Steamed green beans seasoned with garlic and a squirt of lemon

Ratatouille \$4.90

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

Desserts

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?

Pain Perdu \$6.20 **NEW**

Traditional French toast flavored with Grand Marnier served with vanilla ice cream and whipped cream

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

Sorbet au Vin Doux \$6.50 **NEW**

2 scoops of sorbet served in Muscat Beaumes de Venise dessert wine

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)*