

LES HORS D'ŒUVRES

PATATE DE CHEVRE \$8.95

Warm goat cheese and potato tart with truffile vinaigrette

SAUCISSON EN CROÛTE \$7.95

Homemade Sausage Baked in Pastry Crust served with a warm lentils salad

ESCARGOTS DE BOURGOGNE 1/2dz \$9.95

Imported French snails on toasted baguette, Garlic and butter sauce

POTAGE PARMENTIER \$7.95

Homemade potato and leek soup

SOUPE A L'OIGNON \$8.95

Classic French onion soup with Gruyere cheese

SALADE DE MESCLUN \$7.95

Mixed organic greens with herbs and champagne vinaigrette

With goat cheese or blue cheese \$8.95

SALADE D'ENDIVE AU ROQUEFORT \$8.95

Endive and Roquefort cheese salad with walnuts & walnut vinaigrette

FRISÉE AUX LARDONS \$9.95

Chicory salad with smoked bacon, sourdough croutons, Dijon shallot vinaigrette and poached egg

LES SAUCISSES GRILLEES \$14.95

Accompanied with a salad and Classic mashed potatoes

POULET AUX TRUFFES

Chicken truffile sausage

BOUDIN BLANC

Homemade sautéed veal sausage

MERGUEZ

Spicy French Moroccan lamb sausage

TAKE-OUT DINNER MENU

PRIX-FIXE \$19.95

TAKE-OUT MENU 5PM TO 10PM

Including Appetizer, Main Course and Dessert

APPETIZER

SALADE DE MESCLUN

Mixed organic greens with Provençal herbs and champagne vinaigrette

POTAGE PARMENTIER \$7.95

Homemade potato and leek soup

MAIN COURSE

POULET ROTI A L'AIL

1/2 crispy roast free range chicken with garlic confit served with rosemary roasted potatoes

BURGER CAFE DU SOLEIL

Kobe burger on sesame roll with roquefort, arugula, sundried tomatoes and garlic pommes frites

COBB SALAD

Classic cobb salad, grilled free range diced chicken, avocado, bacon, egg whites, Roquefort cheese, cucumber, onion, tomato, Dijon vinaigrette, organic greens

SIDE DISHES

PUREE DE POMMES DE TERRE \$2.95

Mashed potatoes

PATATES AU ROMARIN \$2.95

Rosemary roasted potatoes

POMMES FRITES A L'AIL \$2.95

Garlic French fries

MELANGE DE LEGUMES \$3.95

Sautéed mix vegetables

FROM OUR RÔTISSERIE

1/2 CHICKEN \$9.95

WHOLE CHICKEN \$14.95

YOUR CHOICE

ROAST GARLIC AND WHITE WINE
PROVENÇAL HERBS AND TOMATOES
LEMON GARLIC AND ROSEMARY

*All Rotisserie Chickens served with
rosemary roasted potatoes*

LES PLATS PRINCIPAUX

PENNE POMMODORE \$15.95

Organic penne in fresh chunky tomato garlic sauce

COQ AU VIN \$18.95

Free range chicken braised with red wine, mushrooms and pearl onions

L'ONGLET AUX ECHALOTTES \$19.95

Grilled marinated butcher's tender steak with Bordelaise sauce, Sautéed shallots, served with garlic pommes frites.

GIGOT D'AGNEAU AUX FLAGEOLETS \$18.95

Roasted leg of lamb, with fresh herbs served with French beans

COBB SALAD \$19.95

Classic cobb salad, grilled diced chicken, avocado, bacon, egg whites, Roquefort cheese, cucumber, onion, tomato, Dijon vinaigrette, organic greens

POULET ROTI A L'AIL \$16.95

1/2 crispy roast free range chicken with garlic confit served with rosemary roasted potatoes

FILET DE SAUMON AU CHAMPAGNE \$19.95

Grilled organic salmon with Champagne Sauce and sautéed vegetables

STEAK AU POIVRE VERT \$21.95

Pan seared aged sirloin steak with peppercorn crust, green peppercorn sauce, served with garlic pommes frites

LAPIN A LA MOUTARDE \$17.95

Braised Rabbit with grainy mustard sauce served with tagliatelles

BOEUF BOURGUIGNON \$19.95

Braised beef marinated in burgundy sauce a mushrooms fricassee, Bouquet garni, pearl onions served with tagliatelles

DAURADE ROTI A LA PROVENCALE \$21.95

Roasted whole imported Mediterranean silver snapper,

Vegetables Provençal and Rose Wine Jus

FOIE DE VEAU A LA BORDELAISE \$16.95

Sautéed calves liver in a red Bordeaux wine sauce with Classic mashed potatoes, Provençal tomato

ROGNON DE VEAU A LA MOUTARDE \$16.95

Roasted veal kidney in a Dijon mustard sauce with Classic mashed potatoes, Provençal tomato