

Bistro Provençal

CAFÉ DU SOLEIL

LES HORS D'ŒUVRES

PATATE DE CHEVRE \$8.95

Warm goat cheese and potato tart with truffle 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

LES SOUPES ET SALADES

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

FRISEE 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 truffle sausage

BOUDIN BLANC

Homemade sautéed veal sausage

MERGUEZ

Spicy French Moroccan lamb sausage

RECETTES DU CHEF MATTHEW \$16.95

Accompanied with your choice of Classic mashed potatoes, Provençal tomato

FOIE DE VEAU A LA BORDELAISE

Sautéed calves liver in a red Bordeaux wine sauce

ROGNON DE VEAU A LA MOUTARDE

Roasted veal kidney in a Dijon mustard sauce

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

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 free range 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

LES BURGERS

KOBE BURGER \$12.95

Prime Kobe beef served on a brioche bun with tomato, red onion, lettuce and pickles

CHICKEN BURGER \$12.95

Organic ground chicken breast with pickled ginger and sriracha mayonnaise served on a brioche bun with tomato, red onion, lettuce and pickles

SALMON BURGER \$14.95

Atlantic salmon with lemon caper mayonnaise served on a brioche bun with tomato, red onion, lettuce and pickles

BURGER CAFE DU SOLEIL \$15.95

Kobe burger on a brioche bun with Roquefort, sundried tomatoes, frisee lettuce

BURGER FRANCAIS \$16.95

Kobe burger a brioche bun, roasted tomato, Portobello mushroom, Brie, Goat cheese, frisee lettuce

ADD A SIDE GARLIC POMME FRITES \$2.95

EXTRA TOPPINGS \$1.25

Bacon, Avocado, Mushroom, Sautéed onions Swiss, Brie, Blue, Cheddar,

SIDE ORDERS \$4.95

PUREE DE POMMES DE TERRE A L'AIL / Garlic mashed potatoes

PUREE DE POMMES DE TERRE / Mashed potatoes

POMMES FRITES A L'AIL / Garlic French fries

MELANGE DE LEGUMES / Sautéed mix vegetables

EPINARDS SAUTES A L'AIL / Sautéed Spinach

PATATES AU ROMARIN / Rosemary roasted potatoes

20% gratuity for parties of 6 or more. We are committed to sourcing the finest local and organic ingredients.