

LE DINER

POUR COMMENCER

ESCARGOTS DE BOURGOGNE
*Burgundy Snails In The Shell,
Garlic Parsley Butter Sauce 9*

**QUENELLES DE BROCHET,
SAUCE NANTUA**
*Poached Pike Quenelles,
Crayfish Sauce 12*

MERGUEZ GRILLÉES
*Grilled Spicy Lamb Sausage,
Couscous, Harissa 12*

CALAMARS FRITS
*Fried Calamari, Spicy Tartare
Sauce 14*

SARDINES GRILLÉES
*Grilled Imported Sardines, Olive
Oil, Parsley, Lemon 14*

**RILLETTES DE CANARD
FAITES MAISON**
*Homemade Duck Confit
Spread, Mustard, Cornichons,
Toasts 9*

LES SALADES

MESCLUN
*Simply Organic Mixed Greens,
House Vinaigrette 9*

FRISÉE AUX LARDONS
*Frisee, Apple Smoked Diced
Bacon, Poached Egg On Top,
Lemon Honey Vinaigrette 12*

CRESSON, ARUGULA
*Watercress, Arugula, Roasted
Sliced Almonds, Dijon Mustard
Vinaigrette 10*

**BETTERAVES ROUGES,
CHÈVRE**
*Beets, Arugula, Goat Cheese,
Cranberries, Walnuts, Dijon
Mustard Vinaigrette 12*

LES SOUPES

A L'OIGNON
Classic French Onion Soup 9

LENTILLES
Classic French Lentils Soup 7

**POIREAUX, POMMES DE
TERRE**
Leeks And Potato Bisque 8

MARINIÈRES 24
*Garlic, Shallots,
White Wine*

ARRABBIATA 24
*Spicy Tomato, Garlic,
Chilli Peppers*

DIJONNAISES 24
*White Wine, Shallots,
Dijon Mustard*

BISTRO CLASSIQUES

FOIE DE VEAU AUX ECHALOTTES
*Pan Seared Calf's Liver, Gratin Dauphinois, String Beans,
Red Wine Shallots Sauce 24*

BLANQUETTE DE VEAU
*Tender Braised Veal Shoulder Ragout, Roasted Turnips, Mushrooms, Pearl
Onions, Creamy Reisling White Wine Sauce 25*

BOUDIN NOIR AUX POMMES
*Sautéed Blood Sausage With Caramelized Apples, Gratin Dauphinois,
Braised Endives, Port Wine Reduction 22*

LANGUE DE BŒUF SAUCE GRIBICHE
*Sliced Poached Beef Tongue, Roasted Turnips, Mayonnaise Style
Cold Egg Sauce, French Fries 24*

LES PLATS

DEMI POULET ROTI MAISON 24
*Half Organic Roasted Chicken
With Garlic And Rosemary, Yukon
Potatoes, Simple Jus*

PENNE, TOMATES ET BASILIC 19
*Penne, Chunky Tomato, Fresh
Garlic, Fresh Basil*

BOEUF BOURGUIGNON 28
*Braised Premium Beef In A
Cabernet Red Wine Sauce With
Yukon Potatoes, Mushrooms,
Carrots, Pearl Onions,*

LE BURGER MAISON 18
*Black Angus Beef, Tomato, Red
Onions, Lettuce, Sesame Brioche
Bun, French Fries*
*Cheddar, Swiss, Blue Or Goat Cheese,
Bacon, Caramelized Onions 2*

LE COQ AU VIN 26
*Braised Organic Chicken In A
Cabernet Red Wine Sauce, Pearl
Onions, Mushrooms, Carrots,
Fresh Fettuccine*

**OSSO BUCO D'AGNEAU,
COUSCOUS 30**
*Braised Lamb Shanks Au Jus,
Provencal Style Couscous, Harissa*

**FRICASSEE DE POULET
BASQUAISE 25**
*Quick Braised Organic Chicken,
Soy, Ginger, Sesame, Red And
Yellow Peppers, Mashed Potatoes*

**HACHIS PARMENTIER
AU FOUR 24**
*Oven Baked Premium Short Ribs
Mixed With Mashed Potatoes In A
Cabernet Red Wine Sauce*

LES MOULES FRITES

**PRINCE EDWARD ISLAND STEAMED MUSSELS,
SERVED WITH GARLIC FRENCH FRIES**

MEAT MARKET

100% GRASS FED PREMIUM BEEF

HANGER 30

FILET MIGNON 34

RIBEYE 34

NY STRIP 36

SKIRT 32

SAUCES: AU POIVRE, BEARNAISE, RED WINE SHALLOTS

FISH MARKET

OVEN ROASTED, SERVED WITH PROVENCAL SLICED VEGETABLES

WHOLE

BRANZINO 36

WILD STRIPED BASS 34

DORADE ROYALE 32

FILET

RED SNAPPER 32

ATLANTIC SALMON 28

HALIBUT 34

SAUCES: SAFFRON LEMON, CREAMY MUSTARD, CHAMPAGNE

SIDE ORDERS

GARLIC FRENCH FRIES 6

ROASTED YUKON POTATOES 6

MASHED POTATOES 6

GRATIN DAUPHINOIS 8

ROASTED TURNIPS 6

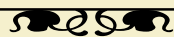
BRAISED ENDIVES 9

SAUTÉED SPINACH 6

SAUTÉED MUSHROOMS 7

STRING BEANS 8

PROVENCAL SLICED VEGETABLES 8



LES SPECIALITÉS DE LA SEMAINE

MONDAY : MOULES ET FRITES	21
<i>PEI Steamed Mussels Selection, French Fries, Complementary Glass Of Wine or Beer</i>	
TUESDAY: POT AU FEU	22
<i>Traditional French Light Stew Of Premium Beef And Vegetables In A Broth</i>	
WEDNESDAY: CHOUCROUTE GARNIE	26
<i>Alsacien Stew Of Sausage, Charcuterie And Sauerkraut</i>	
THURSDAY: CASSOULET	26
<i>Slow- Cooked Casserole Of White Beans, Duck Confit, Sausages, Pork</i>	
FRIDAY: BOUILLABAISE	29
<i>Traditional Provencal Fish Stew, Rouille, Garlic Croutons</i>	
SATURDAY: COTE DE BOEUF POUR DEUX	95
<i>Grilled 100% Grass Feed Premium Ribeye For 2, Garlic fries, haricot vert</i>	
SUNDAY: DINNER SPECIAL	35
<i>Three course Special Priix Fixe Dinner Menu</i>	

