

LE LUNCH

LES SOUPES

LENTILLES 5

Classic French Lentils
Soup

POIREAUX, POMMES DE TERRE 5

Leek And Potato Bisque

TOSCANE 7

White Beans And
Escarole Soup, Shaved
Parmesan

SOUPE A L'OIGNON 7

Classic French Onion
Soup

POUR COMMENCER

RILLETES DE CANARD FAITES MAISON 6

Homemade Duck Confit Spread, Mustard,
Cornichons, Toasts

CALAMARIS FRITS 10

Fried Calamari, Spicy Tartare Sauce

SALADE DE MESCLUN 6

Simply Organic Mixed Greens, House Vinaigrette

ESCARGOTS DE BOURGOGNE 7

Burgundy snails In The Shell, Garlic Parsley Butter
Sauce

SARDINES GRILLÉES 10

Grilled Imported Fresh Sardines, Olive Oil, Parsley,
Lemon

LE BREAKFAST

BREAKFAST AMERICAIN 13

Apple Smoked Bacon, Sausages, Two Eggs Any Style,
Rosemary Potatoes

BÉNÉDICTE CLASSIQUE 13

Poached Eggs On Toasted Muffin, Canadian Bacon,
Hollandaise, Rosemary Potatoes

BÉNÉDICTE NORVEGIENNE 14

Poached Eggs On Toasted Muffin, Smoked Salmon,
Hollandaise, Rosemary Potatoes

OMELETTE PARISIENNE 13

Baked Brie, Imported French Ham Omelet, Mixed
Greens

OMELETTE DU PÊCHEUR 15

Smoked Salmon, Ricotta And Spinach Omelet, Mixed
Greens

OMELETTE DU JARDIN 13

Mushrooms, Tomatoes And Spinach Omelet, Mixed
Greens

LES QUICHES DE MAMAN

DAILY MADE SAVORY EGG AND CREAM OPEN TART,
SERVED WITH MIXED GREENS

LORRAINE 13

Lardons, Gruyere

FERMIERE 14

Broccoli - Cheddar

ALSACIENNE 12

Caramelized Onions,
Gruyere

SOLEIL 14

Fontina Cheese,
Sautéed Mushrooms,
Caramelized Shallots

LES SANDWICHES

ALL ON SILVER MOON BAKERY FRESHLY BAKED
BAGUETTE, SERVED WITH MIXED GREENS

LE POULET, MAYO-CURRY 12

Organic Chicken Breast, Mixed With Curry Mayo,
Celery And Dry Raisins

LE MAROCAIN 14

Grilled Lamb Merguez, Caramelized Onions, Harissa

LE STEAK 19

Grilled Sliced Skirt Steak, Caramelized Onions, Dijon
Mustard

LE MONTAGNARD 15

Baked Brie, Imported French Ham, Honey, Arugula

LA DINDE 14

Sliced Turkey Breast, Gruyere, Avocado, Lettuce,
Tomato, Spicy Mayo

LE PAN BAGNAT 16

Open Face Solid White Albacore Tuna Nicoise
Sandwich, Olive Oil Spread

LE VEGETARIEN

Roasted sliced Provençal vegetables, avocado, red
peppers, citrus vinaigrette 12

LES SALADES GOURMANDES

POULET CURRY 14

Romaine, Mixed Greens, Chicken, Curry, Mayo, Celery,
Dried Raisins, Cashews

CAESAR AU POULET 14

Caesar Salad, Chicken Breast, Crushed Croutons,
Shaved Parmesan

NICOISE 16

Romaine, Mixed Greens, Solid White Albacore Tuna,
Black Olives, Red Onions, Hard Boiled Egg, Tomato,
String Beans

COBB 18

Romaine, Mixed Greens, Diced Chicken, Cucumbers,
Blue Cheese, Red Onions, Hard Boiled Egg, Tomato,
Avocado, Red Peppers, Bacon

CHÈVRE 15

Romaine, Mixed Greens, Dried Cranberries, Walnuts,
Red Beets, Goat Cheese

LYONNAISE 14

Romaine, Frisée, Diced Bacon, Poached Egg On Top,
Croutons

LUNCH COMBO \$14

**HALF SANDWICH OR
HALF CROQUE WITH A SOUP**

LES MOULES FRITES

PRINCE EDWARD ISLAND STEAMED MUSSELS,
SERVED WITH GARLIC FRENCH FRIES 15

DIJONNAISES

Creamy Dijon
Mustard, Shallots,
White Wine

MARINIÈRES

Garlic, Shallots,
White Wine, Parsley

ARRABBIATA

Spicy Chunky
Tomato, Garlic, Chili
Peppers

LES CROQUES

SERVED WITH MIXED ORGANIC GREENS

MADAME 14

Ham, Béchamel, Melted Gruyère,
Sunny Side Up Egg On Top

SOLEIL 13

Fontina Cheese, Sautéed
Mushrooms, Caramelized Shallots

MONSIEUR 12

Ham, Béchamel, Melted Gruyère

A LA DINDE 14

Smoked Turkey Breast, White
Cheddar, Melted Gruyère

LES PLATS

SAUMON GRILLÉ SAUCE MOUTARDE 19

Pan Seared Atlantic Salmon, Provencal Sliced Vegetables,
Light Mustard Sauce

COQ AU VIN 17

Braised Organic Chicken In A Cabernet Red Wine Sauce, Pearl Onions,
Mushrooms, Carrots, Fresh Fettuccine

PENNE, TOMATES ET BASILIC 14

Penne, Chunky Tomato, Fresh Garlic, Basil

HACHIS PARMENTIER AU FOUR 17

Oven Baked Premium Short Ribs Mixed With Mashed Potatoes, In A
Cabernet Red Wine Sauce

LE BURGER MAISON 13

Angus Beef, Lettuce, Tomato, Red Onion, Sesame Brioche Bun,
Garlic French Fries

Add: Cheddar, Swiss, Blue, Goat Cheese, Bacon,
Caramelized Onions, Avocado, Mushrooms 2

LE STEAK FRITES 22

Grilled Skirt Steak, caramelized onion, French Fries

LES SIDES

GARLIC FRENCH FRIES 4

APPLE SMOKED BACON 6

PROVENCAL VEGETABLES 6

SMOKED SALMON 8

ROSEMARY POTATOES 4

MIXED GREENS 5

LES COCKTAILS

ALL \$5

MIMOSA CLASSIC

Orange juice, Champagne

MIMOSA PAMPLEMOUSSE

Grapefruit, Champagne

KIR ROYAL

Creme de cassis, Champagne

KIR BLANC

Sauvignon Blanc, Creme de
Cassis

KIR PARISIEN

St Germain, Champagne

HOUSE WINE

Pinot Noir
Cabernet Sauvignon
Sauvignon Blanc
Chardonnay
Rose

LES BOISSONS

SODA 3

BOTTLE EVIAN 5.5

BOTTLE BADOIT 5.5

LES CAFES

REGULAR 3.5

ESPRESSO 3.75

DOUBLE ESPRESSO 5

LATTE 4

CAPPUCINO 4.25

TEA 3.25

ICE COFFEE 4

ICE LATTE 4.75

ICE TEA 4

MACCHIATO 4