

LE PRIX FIXE

3 COURSE MENU \$35.00

Monday to Thursday 4pm to 7pm
Friday and Saturday 4pm to 6pm
Sunday All Night

POUR COMMENCER

ESCARGOTS DE BOURGOGNE

Burgundy Snails In The Shell,
Garlic Parsley Butter Sauce

QUENELLES DE BROCHET, SAUCE NANTUA

Poached Pike Quenelles,
Crayfish Sauce

MERGUEZ GRILLÉES

Grilled Spicy Lamb Sausages,
Couscous, Harissa

RILLETES DE CANARD FAIT MAISON

Homemade Duck Confit
Spread, Mustard,
Cornichons, Toast

SALADE MESCLUN

Simply Organic Mixed Greens,
House Vinaigrette

CRESSON, ARUGULA

Watercress, Arugula, Toasted
Sliced Almonds, Dijon Mustard
Vinaigrette

SOUPE A L'OIGNON

Classic French Onion Soup

SOUPE DE POIREAUX, POMMES DE TERRE

Leeks And Potato Bisque

SOUPE DE LENTILLES

Classic French Lentils Soup

MAIN COURSES

FOIE DE VEAU AUX ECHALOTTES

Pan Seared Calf's Liver, Gratin Dauphinois, String Beans,
Red Wine Shallots Sauce

BLANQUETTE DE VEAU

Tender Braised Veal Shoulder Ragout , Roasted Turnips, Mushrooms, Pearl
Onions, Creamy Reisling White Wine Sauce

BOUDIN NOIR AUX POMMES

Sautéed Blood Sausage With Caramelized Apples, Gratin Dauphinois,
Braised Endives, Port Wine Reduction

DEMI POULET ROTI MAISON

Half Organic Chicken Roasted With Garlic, Rosemary and Yukon
Potatoes, Simple Jus

LE COQ AU VIN

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

FRICASSÉE DE POULET BASQUAISE

Quick Braised Organic Chicken, Soy, Ginger, Sesame, Red And Yellow
Peppers, Mashed Potatoes

PENNE, TOMATES ET BASILIC

Penne, Chunky Tomato, Fresh Garlic, Fresh Basil

BOEUF BOURGUIGNON

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

LE BURGER MAISON

Black Angus Beef, Tomato, Red Onions, Lettuce, Sesame Brioche Bun,
French Fries

Cheddar, Swiss, Blue Or Goat Cheese, Bacon, Caramelized Onions **2**

HACHIS PARMENTIER AU FOUR

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

LANGUE DE BOEUF SAUCE GRIBICHE

Sliced Poached Beef Tongue, Roasted Turnips, Mayonnaise Style
Cold Egg Sauce, French Fries

MOULES ARRABBIATA

PEI Steamed Mussels, Spicy Tomato Sauce, Garlic, Chili Peppers

MOULES DIJONNAISES

PEI Steamed Mussels, White Wine, Shallots, Dijon Mustard

MOULES MARINIÈRES

PEI Steamed Mussels, Garlic, Shallots, White Wine

DESSERTS

MOUSSE AU
CHOCOLAT

TARTE AUX POMMES

POIRE BELLE HELENE

CREME BRULÉE

PECHE MELBA

ILES FLOTTANTES



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 AND 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: CHOUROUTE GARNIE	26
<i>Alsacien Stew Of Sausages, Charcuterie And Sauerkraut</i>	
THURSDAY: CASSOULET	26
<i>Slow- Cooked Casserole Of White Beans, Duck Confit, Sausage, Pork</i>	
FRIDAY: BOUILLABAISSE	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 Prix Fixe Dinner Menu</i>	