

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 13*

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 13*

CRESSON, ARUGULA
*Watercress, Arugula, Roasted
Sliced Almonds, Dijon Mustard
Vinaigrette 11*

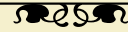
**BETTERAVES ROUGES,
CHÈVRE**
*Beets, Arugula, Goat Cheese,
Cranberries, Walnuts, Dijon
Mustard Vinaigrette 12*

LES SOUPES

A L'OIGNON
Classic French Onion Soup 9

LENTILLES
Classic French Lentils Soup 9

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



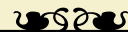
BISTRO CLASSIQUES

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, Mushrooms, Pearl Onions And White
Rice In A Creamy Reising White Wine Sauce 26*

BOUDIN NOIR AUX POMMES
*Sautéed Blood Sausage With Caramelized Apples, Gratin Dauphinois,
Braised Endives, Port Wine Reduction 23*

HACHIS PARMENTIER AU FOUR
*Oven Baked Premium Shorts Ribs Mixed With Mashed Potatoes, In A
Cabernet Red Wine Sauce 25*



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 29
*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 27
*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*

LES MOULES FRITES

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

MARINIÈRES 24
*Garlic, Shallots,
White Wine*

ARRABBIATA 24
*Spicy Tomato, Garlic,
Chilli Peppers*

DIJONNAISES 24
*White Wine, Shallots,
Dijon Mustard*

MEAT MARKET

100% GRASS FED PREMIUM BEEF

HANGER 30

FILET MIGNON 35

RIBEYE 35

NY STRIP 36

SKIRT 33

SAUCES: AU POIVRE, BEARNAISE, RED WINE SHALLOTS

FISH MARKET

OVEN ROASTED, SERVED WITH PROVENCAL SLICED VEGETABLES

WHOLE

BRANZINO 37

WILD STRIPED BASS 35

DORADE ROYALE 33

FILET

RED SNAPPER 33

ATLANTIC SALMON 29

HALIBUT 35

SAUCES: SAFFRON LEMON, CREAMY MUSTARD, CHAMPAGNE

SIDE ORDERS

GARLIC FRENCH FRIES 6

ROASTED YUKON POTATOES 6

MASHED POTATOES 6

MUSHROOMS MASHED POTATOES 8

GRATIN DAUPHINOIS 8

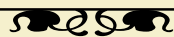
BRAISED ENDIVES 9

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	26
<i>Traditional French Light Stew Of Premium Beef And Vegetables In A Broth</i>	
WEDNESDAY: CHOUCROUTE GARNIE	28
<i>Alsacien Stew Of Sausage, Charcuterie And Sauerkraut</i>	
THURSDAY: CASSOULET	29
<i>Slow- Cooked Casserole Of White Beans, Duck Confit, Sausages, Pork</i>	
FRIDAY: BOUILLABAISE	32
<i>Traditional Provencal Fish Stew, Rouille, Garlic Croutons</i>	
SATURDAY: TERRE ET MER	49
<i>Grilled Filet Mignon And Lobster Tail With Grilled Asparagus, Gratin Dauphinois, Side Of Bearnaise Sauce</i>	
SUNDAY: DINNER SPECIAL	35
<i>Three course Special Priix Fixe Dinner Menu</i>	

