

- Cafe Du Soleil -

BISTRO FRANCAIS

DINNER | 4 PM - 11 PM | WE CATER: WWW.VOILACATERERS.COM

- POUR COMMENCER -

ESCARGOTS DE BOURGOGNE
Burgundy Snails In The Shell, Garlic Parsley Butter Sauce 12

AVOCAT FARCI AU CRABE ET CREVETTES 16
Organic Avocado, Crabmeat, Baby Shrimps, Chive Mayonnaise

MERGUEZ GRILLÉES 12
Grilled Spicy Lamb Sausage, Ratatouille, Harissa

RILLETES DE SAUMON DE MAMAN 14
Housemade Atlantic Poached And Smoked Salmon Spread, Creme Fraiche, Lemon Juice, Chives, Toast

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

CALAMARS FRITS 14
Fried Calamari, Spicy Tartare Sauce

RILLETES DE CANARD MAISON 9
Homemade Duck Confit Spread, Mustard, Cornichons, Toast

- LES SOUPES -

DE COURGES 8
Chilled Butternut Squash, Crème Fraiche, Chives

FRENCH ONION SOUP 8
Classic French Onion Soup

GAZPACHO A LA GRECQUE 9
Chilled Gazpacho, Greek Olives, Feta cheese

- LES SALADES -

SALADE VERTE BIO 9
Simply Organic Mixed Greens, Cherry Tomatoes, Classic Bistro Vinaigrette

BURRATA, TOMATES, BETTERAVES 14
Roasted Red Beets, Tomatoes, Fresh Burrata, Olive Oil, Balsamic

ARUGULA, TOMATES CERISES, FROMAGE DE CHÈVRE 10
Baby Arugula, Cherry Tomatoes, Shaved Radishes, Goat Cheese, Olive Oil, Balsamic

FRISEE, ARUGULA, AVOCAT ET NOIX 12
Frisée, Baby Arugula, Avocado, Roasted Walnuts, Cranberries, Classic Bistro Vinaigrette

- NOS SALADES GOURMANDES -

NICOISE DU SOLEIL
Yukon Potato Salad, Cherry Tomatoes, Roasted Beets, Haricots Vert, Shaved Radishes, Boiled Egg, Black Nicoise Olives, Classic Bistro Vinaigrette
With Wild Albacore tuna 26 / Fresh Burrata 24

SAUMON FROID POCHÉ, LENTILLES, ARUGULA 26
Cold Poached Atlantic Salmon, Lentils Salad, Baby Arugula, Shaved Radishes, Classic Bistro Vinaigrette

POULET AU CURRY 24
Organic Chicken Breast With Curry Mayo, Organic Mixed Greens, Cranberries, Roasted Walnuts, Classic Bistro Vinaigrette

CONFIT DE CANARD 26
Duck Leg Confit, Frisée Lettuce, Poached Egg, Crispy Applewood Lardons

- LES PLATS -

DEMI POULET BIO ROTI MAISON 24
Half Organic Roasted Chicken, Simple Jus, Haricots Vert, Roasted Yukon Potatoes

FETTUCINE PARISIENNE 28
Fresh Fettuccine, Atlantic Salmon, Baby Shrimps, Mussels, Chablis white wine Shallots Sauce, Chives

LE COQ AU VIN AU REISLING 26
Organic Braised Chicken In A Reisling White Wine Sauce, Pearl onion, Mushrooms, Carrots, Fresh Fettuccine

BURGER DE SAUMON 19
Chopped Atlantic Salmon, Sesame brioche Bun, Lettuce, Tomato, Tartare Sauce Garlic French Fries

FETTUCINE, TOMATES ET BASILIC 19
Fresh Fettuccine, Chunky Tomato, Fresh Garlic, Fresh Basil

LE BURGER MAISON 18
Black Angus Beef, Tomato, Red Onions, Pickle, Lettuce, Sesame Brioche Bun, Garlic French Fries
Add: Cheddar, Swiss, Goat, Blue, Brie, Applewood Bacon, Avocado, Mushrooms, Caramelized Onions .2 each

OSSO BUCO D'AGNEAU A LA PROVENÇAL 30
Braised Lamb Shank Au Jus, Ratatouille Provencale

- LES MOULES FRITES -

Prince Edward Island Steamed Mussels, Served With Garlic French Fries

MARINIÈRES 25
Garlic, Shallots, Butter Chablis white wine, Parsley

MOUTARDE A L'ANCIENNE 25
Shallots, Whole Grain Mustard, Applewood Smoked Bacon, Chablis, Crème Fraiche

ROQUEFORT 25
Garlic, Shallots, Chablis, Roquefort, Chives, Cream

STEAK HOUSE

100% GRASS FED PREMIUM BEEF

FILET MIGNON 38

RIB-EYE 36

NY STRIP 36

SKIRT 34

Sauce Au Choix: Au Poivre, Bearnaise, Red Wine Shallots

FISH MARKET

All Served With Provencal Sliced Vegetables

- WHOLE -

BRANZINO 38

WILD STRIPED BASS 36

- FILET -

RED SNAPPER 34

ATLANTIC SALMON 29

Sauce Au Choix: Saffron Lemon, Creamy Mustard, Provencal

LES SPECIALITÉS DE LA SEMAINE

MONDAY : MOULES, FRITES 21

PEI Steamed Mussels Selection, French Fries, Complimentary Glass Of Wine Or Beer

TUESDAY: POT AU FEU 28

Traditional French Light Stew Of Premium Beef And Vegetables In A Broth

WEDNESDAY: POULET ENTIER AUX TRUFFES POUR DEUX 42

Organic Whole Roasted Chicken For Two, Black Truffles Jus, Haricots Vert, Roasted Yukon Potatoes

THURSDAY: \$79 SPECIAL DINNER MENU FOR 2

3 Course Dinner Menu For 2 With A Bottle Of Wine

FRIDAY: BOUILLABAISE 36

Traditional Provencal Fish Stew, Rouille, Garlic Croutons

SATURDAY: FILET MIGNON AU POIVRE 45

Pan Seared Prime Tenderloin, Haricots Vert, Garlic French Fries, Green Peppercorns Sauce

SUNDAY: \$35 DINNER SPECIAL

Three course Special Prix Fixe Dinner Menu

CARTE DES VINS

RED | ROUGE

HOUSE RED

Glass10 Bottle38

BORDEAUX

Glass16 Bottle62

CABERNET SAUVIGNON

Glass12 Bottle48

BEAUJOLAIS

Glass14 Bottle52

COTES DU RHONE

Glass12 Bottle44

PINOT NOIR

Glass14 Bottle56

WHITE | BLANC

HOUSE WHITE

Glass10 Bottle38

RIESLING

Glass12 Bottle46

CHARDONNAY

Glass14 Bottle52

SAUVIGNON BLANC

Glass12 Bottle42

SANCERRE

Glass16 Bottle62

ROSÉ

HOUSE ROSÉ

Glass10 Bottle38

COTES DE PROVENCE

Glass14 Bottle46

SPARKLING | PÉTILLANT

BLANC DE BLANC

Glass12 Bottle48

LOUIS DE SACY

Bottle80



- SIDE ORDERS -

Garlic French fries 7. Lentil Salad 7. Yukon Potato Salad 7. Haricots Vert. 8. Roasted Yukon Potatoes 7. Provencal Sliced Vegetables 8. Baby Arugula Salad 8