

- Prix Fixe Menu -

3 COURSE MENU - APPETIZER, MAIN COURSE & DESSERT

4 - 7 MON- THURS

4 - 6 FRI- SAT

SUNDAY ALL NIGHT | \$35

- POUR COMMENCER -

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

MERGUEZ GRILLÉES
Grilled Spicy Lamb Sausage, Couscous, Harissa

RILLETTES DE CANARD MAISON
Housemade Duck Confit Spread, Mustard, Cornichons, Toast

SOUPE DE COURGES
Chilled Butternut Squash Soup, Crème Fraiche, Chives

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

FRENCH ONION SOUP
Classic French Onion Soup

SALADE VERTE BIO
Simply Organic Mixed Greens, Cherry Tomatoes, House Vinaigrette

FRISÉE, ARUGULA, AVOCAT ET NOIX
Frisée, Baby Arugula, Avocado, Roasted Walnuts, Cranberries, Lemon Vinaigrette

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

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

- LES PLATS -

DEMI POULET BIO ROTI MAISON

Half Organic Roasted Chicken, Simple Jus, Haricots Vert, Rosemary Yukon Potatoes

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

POULET AU CURRY

Organic Chicken Breast With Curry Mayo, Organic Mixed Greens, Cranberries, Roasted Walnuts, Classic Bistro Vinaigrette

SAUMON POCHÉ FROID, LENTILLES, ARUGULA

Cold Poached Salmon, Lentils Salad, Baby Arugula, Shaved Radishes, Classic Bistro Vinaigrette

FETTUCCINE PARISIENNE

Fresh Fettuccine, Atlantic Salmon, Shrimps, Mussels, Chablis white wine Shallots Sauce, Chives

LE COQ AU VIN AU REISLING

Organic Braised Chicken In A Reisling White Wine Sauce, Pearl onions, Mushrooms, Carrots, Fresh Fettuccine

BURGER DE SAUMON

Chopped Atlantic Salmon On Sesame Brioche Bun, Lettuce, Tomato, Tartare Sauce, Garlic French Fries

FETTUCCINE, TOMATES ET BASILIC

Fresh Fettuccine, Chunky Tomato, Fresh Garlic, Fresh Basil

LE BURGER MAISON

*Black Angus Beef Burger On Sesame Bun, Tomato, Red Onions, Pickle, Lettuce, Garlic French Fries
Add: Cheddar, Swiss, Goat, Blue, Brie, Applewood Smoked Bacon, Avocado, Mushrooms, caramelized onion 2 each*

OSSO BUCO D'AGNEAU A LA PROVENÇAL

Braised Lamb Shanks Au Jus, Ratatouille

MOULES MARINIÈRES, FRITES

PEI Steamed Mussels, Garlic, Shallots, Butter Chablis White Wine, Parsley, French Fries

MOULES MOUTARDE A L'ANCIENNE, FRITES

PEI Steamed Mussels, Whole Grain Mustard, Applewood Smoked Bacon, Chablis, Crème Fraiche, French Fries

MOULES ROQUEFORT, FRITES

PEI Steamed Mussels, Shallots, Chablis, Roquefort, Chives, Cream, French Fries

- LES DESSERTS -

MOUSSE AU CHOCOLAT

CRÈME BRULÉE

GLACE MAISON

Ice Cream Of The Day (2 Scoops)

TARTELETTE AUX POMMES

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

Sauce au Choix: Saffron lemon, Creamy Mustard, Provencal

- FILET -

RED SNAPPER 34

ATLANTIC SALMON 29

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, 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