

# - Prix Fix Menu -

## 3 COURSE MENU \$35

4PM TO 7PM | MONDAY THROUGH THURSDAY

4PM TO 6PM | FRIDAY & SATURDAY

SUNDAY ALL NIGHT

### - POUR COMMENCER -

#### SOUPE DE LENTILLES

*Classic French Lentils Soup*

#### SOUPE A L'OIGNON

*Classic French Onion Soup*

#### SOUPE DE POIREAUX, POMMES DE TERRE

*Leeks And Potato Bisque*

#### SALADE DE

#### BETTERAVES ROUGES, CHÈVRE

*Beets, Arugula, Goat Cheese,  
Cranberries, Walnuts, Classic  
Bistro Vinaigrette*

#### SALADE FRISÉE AUX LARDONS

*Frisee, Applewood Smoked Bacon,  
Poached Egg On Top, Honey  
Mustard Vinaigrette*

#### SALADE DE MESCLUN

*Mixed Greens, Cherry Tomatoes,  
Classic Bistro Vinaigrette*

#### SALADE DE CRESSON, ARUGULA

*Watercress, Arugula, Fennel,  
Cherry Tomatoes,*

#### RILLETES DE CANARD AU POIVRE VERT

*Homemade Duck Confit Spread  
With Green Peppercorns, Mustard,  
Cornichons, Toast*

#### ESCARGOTS DE BOURGOGNE

*Burgundy Snails In A Garlic  
Parsley Butter Sauce, Puff Pastry  
Top*

#### RILLETTE DE SAUMON A L'ESTRAGON

*Homemade Poached And Smoked  
Salmon Spread With Fresh  
Tarragon, Pastis Aspic, Cornichons,  
Toast*

#### QUENELLES DE BROCHET

*Poached Pike Quenelles, Crayfish  
Sauce*

### - LES PLATS -

#### DEMI POULET ROTI MAISON

*Half Organic Roasted Chicken Au Jus  
Haricots Vert, Roasted Yukon Potatoes*

#### LE COQ AU VIN

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

#### RIGATONI AUX BOUDIN BLANC ET FENOUIL

*Rigatoni With Oven Roasted Veal Sausages, Shaved Fennel, Chablis Wine, Olive  
Oil, Grated Pecorino*

#### FETTUCCINE, TOMATES ET BASILIC

*Fresh Fettuccine, Chunky Tomato, Fresh Garlic, Fresh Basil*

#### LE BURGER MAISON, FRITES

*Black Angus Beef On Sesame Brioche Bun, Tomato, Red Onions, Pickle, Lettuce,  
Garlic French Fries*

*Choose one: Cheddar, Swiss, Goat, Blue, Brie, Applewood Bacon, Avocado,  
Mushrooms, Caramelized Onions*

#### BURGER DE SAUMON, FRITES

*Chopped Atlantic Salmon On Sesame Brioche Bun, Lettuce, Tomato, Red Onions,  
Pickle, Tartare Sauce, Garlic French Fries*

#### HACHIS PARMENTIER AU FOUR

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

#### BOUDIN NOIR AUX POMMES

*Homemade Blood Sausages Sautéed With Caramelized Apples, Haricots Vert,  
Mashed Potatoes, Balsamic Reduction*

#### FOIE DE VEAU AUX ECHALOTTES

*Pan Seared Calf's Liver, Gratin Dauphinois, Haricots Vert, Cabernet Wine Shallots  
Sauce*

#### BLANQUETTE DE VEAU

*Tender Braised Veal Shoulder Ragout, Mushrooms, Pearl Onions, Carrots, In A  
Creamy Riesling White Wine Sauce*

#### MOULES MARINIÈRES, FRITES

*PEI Steamed Mussels, Garlic, Shallots, Butter, Chablis Wine, French Fries*

#### MOULES ARRABIATA, FRITES

*PEI Steamed Mussels, Spicy Tomato, Garlic, Chablis Wine, Fresh Basil, French Fries*

#### MOULES POIREAUX, FRITES

*PEI Steamed Mussels, Leeks, Chablis Wine, Bacon, Creme Fraiche, French Fries*

### - LES DESSERTS -

#### MOUSSE AU CHOCOLAT

*CREME BRULEE*

#### TARTE TATIN

*SORBET, GLACE DU JOUR*

# STEAK HOUSE

## 100% GRASS FED PREMIUM BEEF

FILET MIGNON 38

RIB-EYE 36

NY STRIP 36

SKIRT 34

HANGER 34

*Sauces: Au Poivre, Bearnaise, Red Wine Shallots*

## FISH MARKET

Oven Roasted, Served With Provencal Sliced Vegetables

- WHOLE -

BRANZINO 38

RED SNAPPER 36

DORADE ROYALE 32

- FILET -

GROUPER 34

ATLANTIC SALMON 29

MAHI-MAHI 30

*Sauces: Saffron Lemon, Creamy Mustard, Lemon Capers*

## 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 26**

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

**WEDNESDAY: CHOUROUTE GARNIE 28**

*Alsacien Stew Of Imported French Sausages, Charcuterie And Sauerkraut*

**THURSDAY: \$79 FOR 2**

*3 Course Dinner Menu For 2 Includes A Bottle Of Red Or White Wine*

**FRIDAY: BOUILLABAISE 32**

*Traditional Provencal Fish Stew, Rouille, Garlic Croutons*

**SATURDAY: CASSOULET TOULOUSAIN 28**

*Slow-Cooked Casserole Of White Beans, Duck Confit, imported French Sausages, Pork*

**SUNDAY: \$35 DINNER SPECIAL**

*All Night Three course Special Prix Fixe Dinner Menu*

## CARTE DES VINS

### VIN DE LA SEMAINE

ASK OUR WAITER  
ABOUT THE WINE OF THE WEEK

### RED | ROUGE

HOUSE RED

Glass .....10 Bottle .....38

BORDEAUX

Glass .....15 Bottle .....56

COTES DU RHONE

Glass .....12 Bottle .....44

PINOT NOIR

Glass .....14 Bottle .....52

CABERNET SAUVIGNON

Glass .....12 Bottle .....42

MALBEC

Glass .....12 Bottle .....48

### WHITE | BLANC

HOUSE WHITE

Glass .....10 Bottle .....38

RIESLING

Glass .....12 Bottle .....44

CHARDONNAY

Glass .....14 Bottle .....52

SAUVIGNON BLANC

Glass .....12 Bottle .....42

SANCERRE

Glass .....16 Bottle .....62

### ROSÉ

ROSÉ DE LA MAISON

Glass .....12 Bottle .....44

### SPARKLING | PÉTILLANT

BLANC DE BLANC

Glass .....12 Bottle .....48

CHAMPAGNE

*Moutarde Brut reserve*  
Bottle .....75

## - SIDE ORDERS -

Garlic French fries 6. Mashed Potatoes 6.

Haricots Vert 8. Sauteed Mushrooms 7 Roasted Yukon Potatoes 7.

Provencal Sliced Vegetables 8. Ratatouille 7 Wild Rice 6. Gratin Dauphinois 8