



**TWO COURSE PRIX FIXE  
LUNCH MENU \$34.00**

*Select one appetizer, one entrée*

**LES HORS D’OEUVRES**

**FRENCH ONION SOUP GRATINÉE**  
beef broth, three cheese blend

**CHESTNUT SOUP**  
creamy chestnut base and crostini topped  
with chestnut mousse & crispy prosciutto

**CUCUMBER GAZPACHO**  
toasted almonds, green grapes, celery, yellow  
bell peppers

**ESCARGOT SAUVAGES DE BOURGOGNE**  
garlic, parsley, butter, baguette

**LIBERTÉ SALAD**  
lettuce, tomato marinated with shallots, cucumber, chickpeas,  
blue cheese, croutons, house vinaigrette (v)

**CAESAR SALAD**  
parmesan cheese, boquerones, garlic  
croutons, black pepper

**LES ENTRÉES**

**FRENCH DIP**  
top round roasted beef, caramelized onion, gruyère cheese,  
provolone cheese, garlic horseradish aioli, side beef jus,  
served with fries

**LIBERTÉ DOUBLE PATTY BURGER**  
double patty Black Angus Beef, caramelized onion jam,  
pickled red onions, cheddar cheese, red wine aioli sauce,  
olive oil bun, served with fries

**CHICKEN PAILLARD SANDWICH**  
pan seared chicken breast, gruyère cheese, provolone  
cheese, pickles, tomato, arugula, spicy honey barbecue  
aioli, olive oil bun, served with fries

**CRISPY COD SANDWICH**  
fried Icelandic Cod on an olive oil bun, served with fries,  
coleslaw and tartare sauce

**CROQUE MONSIEUR**  
marinated ham, gruyère cheese, mornay sauce, pain de mie,  
petite salad

**FETTUCINE BOLOGNESE**  
ground beef & pork, tomatoes, fennel seed, garlic, pecorino  
romano cheese

**PENNE AUX CHAMPIGNONS**  
cremini mushrooms, trumpet mushrooms, oyster  
mushrooms in a truffle cream sauce

**ROASTED HALF CHICKEN AU JUS**  
served with potato purée, caramelized pearl onions,  
trumpet mushrooms

**THREE COURSE PRIX FIXE  
LUNCH MENU \$39.00**

*Select one appetizer, one entrée, and one dessert*

**LES HORS D’OEUVRES**

**FRENCH ONION SOUP GRATINÉE**  
beef broth, three cheese blend

**CHESTNUT SOUP**  
creamy chestnut base and crostini topped  
with chestnut mousse & crispy prosciutto

**CUCUMBER GAZPACHO**  
toasted almonds, green grapes, celery, yellow bell peppers

**ESCARGOT SAUVAGES DE BOURGOGNE**  
garlic, parsley, butter, baguette

**LIBERTÉ SALAD**  
lettuce, tomato marinated with shallots, cucumber, chickpeas, blue cheese,  
croutons, house vinaigrette (v)

**CAESAR SALAD**  
parmesan cheese, boquerones, garlic  
croutons, black pepper

**LES ENTRÉES**

**FRENCH DIP**  
top round roasted beef, caramelized onion, gruyère cheese,  
provolone cheese, garlic horseradish aioli, side beef jus,  
served with fries

**LIBERTÉ DOUBLE PATTY BURGER**  
double patty Black Angus Beef, caramelized onion jam,  
pickled red onions, cheddar cheese, red wine aioli sauce,  
olive oil bun, served with fries

**CHICKEN PAILLARD SANDWICH**  
pan seared chicken breast, gruyère cheese, provolone  
cheese, pickles, tomato, arugula, spicy honey barbecue  
aioli, olive oil bun, served with fries

**CRISPY COD SANDWICH**  
fried Icelandic Cod on an olive oil bun, served with fries,  
coleslaw and tartare sauce

**CROQUE MONSIEUR**  
marinated ham, gruyère cheese, mornay sauce, pain de mie,  
petite salad

**FETTUCINE BOLOGNESE**  
ground beef & pork, tomatoes, fennel seed, garlic, pecorino  
romano cheese

**PENNE AUX CHAMPIGNONS**  
cremini mushrooms, trumpet mushrooms, oyster  
mushrooms in a truffle cream sauce

**ROASTED HALF CHICKEN AU JUS**  
served with potato purée, caramelized pearl onions,  
trumpet mushrooms

**LES SUCRÉES**

**CHOCOLATE MOUSSE CAKE**  
vanilla biscuit, hazelnut praline, raspberry sauce

**POT DE CRÈME AU CHOCOLAT**  
vanilla chantilly gf

**TARTE AU CITRON**  
lemon custard, raspberry gelée, berries, vanilla chantilly,  
vanilla red wine reduction

**TARTE AU FROMAGE**  
basque-style cheesecake, mixed berries, vanilla chantilly,  
chocolate ganache gf

**VANILLA CRÈME BRULÉE**  
vanilla bean, caramelized sugar gf

**SORBET**  
seasonal selection vegan, df, gf

**ICE CREAM**  
seasonal selection v,gf

V- Vegetarian | GF- Gluten Free | Vegan

\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY,  
SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK  
OF FOODBORNE ILLNESS\*

A 20% service fee will be added to all guest checks and will be used to  
cover our increasing operational costs. Service fees are not tips. Tips  
are not expected, but always appreciated.