

VIN SUR VINGT

BAR À VIN

MENU PRIX FIXE - \$40

4PM TO 7PM

CHOICE OF 2: APPETIZER/MAIN COURSE (Add Dessert \$10)

APPETIZER

SOUPE À L'OIGNON GRATINÉE
Caramelized Onions, Beef Broth,
Gruyère Gratinée and Croutons

PÂTÉ DE CAMPAGNE
Pork Paté, Mustard and Cornichons

GARDEN SALAD
Mix Greens, Corn, Tomato, Cucumber,
Radish, Shallot Dressing

MAIN COURSE

MOULES MARINIÈRES & FRITES
Steamed PEI Mussels, Garlic, Shallots,
Leeks & White Wine, Served with Frites

COLD POACHED SALMON
Salmon Confit, Bibb Lettuce,
Lemon Confit, Herbs, Creamy Dressing

HANGER STEAK
French Fries And Shallot Sauce

DESSERTS

CRÈME BRÛLÉE
Silky Custard Infused With Vanilla,
Cardamom & Lavender, Topped
With a Caramelized Sugar Crust

OLIVE OIL CAKE
Extra-Virgin Olive Oil Crumb &
Seasonal Red Berry Coulis

OYSTERS

with Housemade Mignonette

1/2 DOZEN \$20

1 DOZEN \$38

SHRIMP COCKTAIL

with Housemade Sauce/Cocktail Sauce

1/2 DOZEN \$22

1 DOZEN \$40

FROMAGE

SINGLE ORDER \$12
Choice of daily selection
with Seasonal Fruit & Fig Jam

3 FROMAGES \$30

CHARCUTERIE

SINGLE ORDER \$15
Chicken & Duck Liver Mousse, Dry Sausage, Garlic
Sausage, Homemade Pork Paté, Country Ham

3 CHARCUTERIES \$38

3 FROMAGES & 3 CHARCUTERIES \$65

SALADES

MEDITERRANEAN GRAIN BOWL \$18

Quinoa, Lentils, Avocado, Cherry Tomato,
Cucumber, Peppers, Radish,
Thyme Lemon Dressing

ADD CHICKEN \$7 | SHRIMP \$8 | SMOKED SALMON \$9

SHRIMP SALAD \$26

Arugula, Avocado, Mango, Grapefruit, Orange,
Radish, Citrus Dressing

SALMON \$28

Salmon Confit, Bibb Lettuce, Lemon Confit,
Asparagus, Herbs Creamy Dressing

TUNA NIÇOISE \$30

Pan-Seared Tuna, Egg, Potatoes, Peppers,
Haricots Verts, Black Olives & Anchovies

GARDEN SALAD \$18

Mix Greens, Corn, Tomato, Cucumber, Radish,
Asparagus, Shallot Dressing

ADD CHICKEN \$8 | SHRIMP \$8 | SMOKED SALMON \$9

TARTINES

Toasted Country Style Bread

BRIE & HONEY \$20

Melted Brie, Wildflower Honey

AVOCADO \$18

Cilantro, Citrus, Infused Pepper Oil

TOMATO \$16

Garlic, Oregano, Basil Pesto

BAYONNE \$20

Cured Ham, Goat Cheese, Fig,
Espelette Oil

SMOKED SALMON \$22

Crème Fraîche, Radish, Capers, Dill

SANDWICHES

CHICKEN SANDWICH \$20

Roasted Chicken Breast, Avocado,
Tomato, Chipotle Mayo

SMOKED SALMON \$25

Bibb Lettuce, Avocado, Radish,
Cucumber, Cherry Tomato,
Dill Mayo

CROQUE MONSIEUR \$24

Classic French Ham and Cheese,
Cured Ham, Béchamel and
Comté Cheese

MAKE IT MADAME – ADD A FRIED EGG +\$2

CRAB ROLL \$25

Crab Meat Claws & Lump,
Brioche Bun, Lemon Mayo,
Celery, Old Bay Spice

CLASSIQUE

OLIVES \$12

Marinated Mixed Olives Herbes de Provence

ESCARGOTS \$20

Garlic & Parsley Butter

FRENCH GRILLED CHEESE \$20

Brie, Goat & Comte Cheeses, Caramelized Onions, Truffle Butter

CROQUE MONSIEUR \$22

Paris ham, Béchamel, Gruyère, Comté

ADD \$2 FOR A MADAME

SOUPE À L'OIGNON \$18

Beef Broth, Caramelized Onions, Gruyere

MAC & CHEESE \$22

Macaroni Gratin with Comté & Raclette

SALMON TARTARE \$25

Salmon Tartare, Citrus, Sesame Oil, & Avocado

STEAK TARTARE AU COUTEAU \$28

Hand-Chopped Grass-Fed Beef with Classic Condiments,
Quail Egg, served with Fries

PLATS PRINCIPAUX

MAIN COURSE

MOULES FRITES \$28

Steamed PEI Mussels, Garlic, Shallots,
Leeks & White Wine, Served with Frites

BRANZINO À L'HUILE VIERGE \$36

Branzino, Extra Virgin Olive Oil, Sundried Tomatoes
& Herb Condiments, Haricots Verts, Fingerling Potatoes

POULET FRITES \$35

Roasted Half-Chicken, Jus, French Fries

SUMMER RISOTTO \$30

Risotto, Mushrooms, Seasonal Vegetables, Asparagus, Shaved Comté

BOEUF BOURGUIGNON \$38

Slow-Braised Beef in Red Wine Sauce, Carrots,
Pearl Onions, Mushrooms & Smoky Lardons

STEAK FRITES (12OZ BONELESS RIBEYE) \$52

Grilled 12oz Boneless Ribeye, French Fries And Shallots Sauce

CHOICE OF 3 SAUCES: SHALLOT, PEPPERCORN, BEARNAISE.

HANGER STEAK SAUCE AU POIVRE \$39

French Fries And Shallot Sauce

BURGER \$27

Caramelized Onions, Pickles, Sub Impossible Patty

Two Smash Patties, Brioche Bun

CHOICE OF CHEESE: BRIE | SWISS | BLEU | AMERICAN

SIDES

\$12

FRENCH FRIES | HARICOTS VERTS | GREEN ASPARAGUS
FINGERLING POTATOES | MIXED GREENS

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