

HAPPY HOUR

\$10 glass from our selection - Open to 6pm
25% off on any bottle of wine - 10pm to close

VIN SUR VINGT RIVERSIDE



LA MER

FROM THE SEA

OYSTER 1/2 DOZEN
Daily Selection, Lemon & Mignonette

\$24

TUNA TARTARE
Avacado, Seaweed, Sesame Soy Dressing

\$24

SHRIMP COCKTAIL 1/2 DOZEN
Chilled Shrimp, Cocktail Sauce

\$24

MOULES MARINIÈRES
Steamed PEI Mussels, White Wine, Garlic, Herbs

\$28



CLASSIQUES

OLIVES
Marinated Mixed Olives, Herbes de Provence

\$12

SHRIMP PROVENÇALES
Tomatoes, Garlic, and Parsley

\$24

SOUPE À L'OIGNON
French Onion Soup, Slow-Caramelized Onions,
Melted Gruyère

\$18

STEAK TARTARE
Hand-Cut Beef Tenderloin, Capers, Shallots, Egg Yolk

\$28

ESCARGOT
Garlic, Parsley Butter

\$20

TARTE FLAMBÉE CLASSIQUE
Alsatian Pizza, Crème Fraîche, Smoked Bacon, Onions

\$28

CHARCUTERIES ET FROMAGES

CHEF'S DAILY SPECIALS

PATÉ DE CAMPAGNE MAISON - \$18
House-Made Country Pâté, Cornichons, Dijon Mustard



CHARCUTERIES

Served with Cornichons & Mustard

SINGLE ORDER \$15 | 3 FOR \$39

Dry Sausage, Garlic Sausage, Pâté,
Chicken Liver Mousse, Duck Rillettes,
Country Ham

COMBO

3 FROMAGES + 3 CHARCUTERIES
\$69

3 FROMAGES + WINE FLIGHT
\$49

FROMAGES

Served with Figs Spread & Fruits

SINGLE ORDER \$14 | 3 FOR \$35

DAILY SELECTION
OF FRENCH CHEESES

TARTINES

ON COUNTRY BREAD - IDEAL TO SHARE

TOMATO
Heirloom Tomatoes, Garlic, Oregano, Basil Pesto

\$16

BRIE & HONEY
Melted Brie, Wildflower Honey

\$20

AVOCADO SALMON
Cilantro, Citrus, Infused Pepper Oil

\$22

BAYONNE
Cured Ham, Goat Cheese, Fig Spread, Espelette Oil

\$22

SANDWICHES

SERVED WITH SALAD

CHICKEN SANDWICH
Roasted Chicken Breast, Avocado, Tomato,
Chipotle Mayo

\$20

FILET MIGNON STEAK SANDWICH
Beef Tenderloin with Caramelized Onions, Tomato & Mustard

\$28

CROQUE MONSIEUR
Classic French Ham and Cheese, Cured Ham, Béchamel and
Comté Cheese
ADD FRIED EGG \$2

\$24

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SALADES

3 GRAINS
Israeli Couscous, Quinoa, Lentils, Cherry Tomato,
Cucumber, Avocado, Peppers, Radish,
Thyme Lemon Dressing
ADD CHICKEN \$7 | SHRIMP \$8 | SMOKED SALMON \$9

\$18

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

\$22

SHRIMP SALAD
Sauteed Shrimp over Arugula, Tomato,
Cucumber, Citrus and Avocado

\$22

STEAK SALAD
Marinated Beef Tenderloin, Cucumber, Onion,
Tomato, Sweet and Sour Dressing

\$24

MAIN COURSE

MAC & CHEESE
Macaroni Gratin w/ Comte & Raclette

\$20

TUNA NIÇOISE
Egg, Potatoes, Beans, Pepper, Olive, Anchovy, Fresh Tuna

\$26

ROASTED SALMON
Fingerling Potatoes, Haricots Verts,
Herb-Infused Extra Virgin Olive Oil

\$27

BOEUF BOURGUIGNON
Beef Stew Slowly Cooked in Red Wine, Potatoes,
Carrots, Bacon and Pearl Onions

\$30



DESSERTS

\$14

LAVA CAKE
Warm Chocolate Cake

TARTE TATIN
Upside Down Apple Pie
with Crème Fraîche

LEMON TART
Homemade Lemon Tart,
Creamy Citrus Curd

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