



Spring, 2021

## SALADES

### Salade Maison 9

organic greens, tomatoes, red onions, balsamic vinaigrette, olive tapenade and goat cheese toast

### Salade de Roquette 10

arugula, shaved parmesan, artichokes, fresh lemon

### Tartare de Tomate 12

roasted vine-ripe tomatoes, buffalo mozzarella, baby arugula, saba vinegar

### Salade au Jambon 13

mixed greens, prosciutto, tomatoes, Emmental, olives, garlic, lemon caper vinaigrette

### Salade de Saumon 16

Atlantic salmon, baby greens, spiced pecans, Roquefort, tomatoes, red onions, aged balsamic vinaigrette

### Salade Niçoise 18

Ahi tuna, mixed greens, haricots verts, egg, roasted peppers, saffron potato, olives, balsamic vinaigrette

## HORS D'OEUVRES

### Soupe du Jour

Dine-In \$5 cup/\$8 bowl

Take-Out \$8 pint/\$14 quart

### French Bread Basket 4

### Moules Marinières 11 half/16 full

our famous mussels, white wine, garlic, parsley, cream

### Pommes Frites 5

### Escargot au Pastis 12

escargots, crispy polenta, roasted garlic, crushed tomatoes

### Plat de Charcuterie 18

assortment of prosciutto, saucisson, pâté, olives and sweet peppers

### Plat de Fromages 15

selection of French cheese, including Roquefort, Saint André, and Emmental

### Calamari Frit 10

corn meal-dusted calamari, harissa remoulade

### Carpaccio de Saumon 13

sea salt-cured salmon, arugula, shallots, capers, lemon olive oil

### Saucisses Merguez Grillées 11

grilled Merguez sausage (two), Yukon Gold potato purée, Dijon mustard

## PLATS PRINCIPAUX

### Anis Plateau 18

soup du jour, artichoke and tomato salad, roasted salmon with garlic anise sauce

### Quiche du Jour 15

with a mixed greens salad

### Saucisses Merguez Grillées 16

grilled Merguez sausage (three), Yukon Gold potato purée, Dijon mustard, baby greens

### Saumon à La Poêle 26

pan-roasted salmon, Roquefort risotto, arugula, pear, saba vinegar

### Truite Meunière 23

pan-roasted trout, wilted greens, marinated artichokes, capers, lemon browned butter

### Steak Frites 24

grilled bistro steak, sauce au poivre, frites, baby greens

### Tortelloni et Boeuf Braisé 26

braised beef short rib, mirepoix, tomato confit, handmade ricotta tortelloni, pine nuts

### Poulet Rôti 24

thyme-roasted free-range chicken, Yukon Gold potato purée, haricots verts, natural jus

**and Daily Specials**  
(please ask your server)

## SANDWICHES

~lunch - served with homemade chips~

~dinner - served with mixed greens~

### Croque Monsieur 14

grilled sandwich of Black Forest ham and Gruyère, topped with Béchamel sauce

### Croque Madame 15 (add a sunny-side up egg)

### Croque Saumon 14

grilled sandwich of sea salt-cured salmon, roasted sweet tomatoes, soft goat cheese, roasted Bermuda onions, and capers

### Sandwich au Poulet 14

chicken salad, Seckel pear, pecans, arugula, avocado

Take-Out Options: Sandwich \$14

Chicken Salad Only: \$15 pint/\$28 quart

### Veggie Sandwich 14

Portobello mushrooms, spinach, goat cheese, roasted red peppers, tomato confit

## LES DESSERTS

### Gateau au Chocolat 9

dense chocolate cake with double chocolate ice cream and toasted almonds

### Crème Caramel 9

vanilla bean caramel custard

### Crème Brûlée 9

classic vanilla bean crème brûlée with a thin sugary crust

### Mousse au Chocolat 9

bittersweet chocolate mousse

### Profiteroles 9

patachou, vanilla & chocolate ice cream, toasted almonds, chocolate sauce

### Crème Glacée au Chocolat ou à la Vanille 8

chocolate or vanilla ice cream