



Fall, 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

Tortelloni Végétarien 21

handmade ricotta tortelloni, spinach, tomato, mushrooms

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