

## Spécialités Françaises

**POULET À LA MOUTARDE** \$ 27.95

*Chicken in a whole grain mustard sauce with mushrooms*

**POISSON DU JOUR**

*Fish of the day (ask your server)*

**HACHIS PARMENTIER** \$ 20.75

*Ground beef mixed with mashed potatoes and topped with cheese gratinée*

**SAUMON AUX LENTILLES** \$ 31,55

*Grilled salmon on a bed of lentils*

**BAVETTE À L'ÉCHALOTTE** \$ 27.45

*Grilled flank steak smothered in shallots*

**MAGRET DE CANARD SAUCE DIJON ET ABRICOT** \$ 32.00

*Roasted duck breast with Dijon mustard and apricot sauce*

**TOURNEDOS SAUCE BEARNAISE** \$ 32.00

*Beef filet mignon with béarnaise sauce*

**RIBEYE STEAK AUX CHAMPIGNONS** \$ 32.00

*Ribeye Steak served with wild Mushrooms*

**BOURRIDE** \$ 33.00

*Mediterranean Fish Stew*

**ORZO AUX LÉGUMES** \$ 17.95

*Orzo with spring vegetables*

**CIVET DE LAPIN** \$ 32.00

*Rabbit Braised in a red wine gravy sauce served with orzo*

## Nos moules

**(Served with French fries)**

**MOULES MARINIÈRES** \$ 21.75

*Mussels in a white wine, garlic and parsley sauce*

**MOULES AU GORGONZOLA** \$ 21.75

*Mussels in a Gorgonzola cream sauce*

**MOULES À LA MOUTARDE** \$ 21.75

*Mussels in a whole mustard grain sauce*

**MOULES AU PASTIS** \$ 21.75

*Mussels in a Pastis cream sauce*

## Salades

**SALADE DE LAITUE** \$9.50

*Butter lettuce salad, fresh herbs, hazelnuts, house dressing*

**SALADE NIÇOISE** \$ 18.75

*Seared tuna, butter lettuce, assorted vegetables, hardboiled egg*

**SALADE AU FOIE DE VOLAILLE** \$ 18.75

*Warm chicken liver on a bed of spinach with pancetta,  
Shallot and champagne dressing*

**SALADE AU CHÈVRE CHAUD** \$ 17.50

*Warm goat cheese on toasted baguette, tomatoes, pine nuts on  
Mixed green salad, house dressing*

**FRISÉE AUX LARDONS** \$ 17.50

*Pancetta, poached egg and shallot dressing*

**SALADE DE CONFIT DE CANARD** \$ 20.75

*Duck confit, cranberries, pears on a bed of spinach with  
Champagne dressing*

## Petites Assiettes

**FOIE GRAS POELEE** \$ 22.00

*Pan-Seared Fresh Foie Gras With Brandy*

**COQUILLES ST JACQUES AU GRATIN** \$ 14.70

*Scallops sautéed in white wine, shallots, mushrooms and garlic gratinée*

**SOUPE À L'OIGNON** \$ 10.45

*Onion soup topped with toasted baguette, Swiss cheese gratinée*

**ESCARGOTS** \$ 13.75

*Snails in a garlic butter sauce*

**SEMOULE CAMPAGNARDE** \$ 11.00

*Polenta sautéed with mushrooms, shallots, spinach and white wine*

**GATEAU DE SAUMON** \$ 12.95

*Home made salmon cake served with sour cream and dill*

**ASSIETTE DE FROMAGE** \$ 16.45

*Cheese assortment of the day*

**BRIE ET LEGUMES EN CROUTE** \$ 13.15

*Puff pastry with summer vegetables and brie cheese*

**RILLETTE** \$ 12.10

*Cooked shredded meat preserved in duck fat*