

Soupe du Jour
soup of the day 5.50

GRATINEE À L'OIGNON
french onion soup 6.50

❖ *Hors D'œuvres* ❖

ASSIETTE DE FROMAGES
cheese plate with fruit and mesclun salad 16.00

ASSIETTE DE CHARCUTERIE
gourmet pate, sweet and spicy sausage, cornichons and mesclun salad 17.50

ESCARGOTS EN DEMI-DOUZAIN
half dozen snails with garlic butter sauce 9.00

QUICHE LORRAINE
ham and cheese quiche with a mesclun salad 8.00

QUICHE EPINARD
spinach and cheese quiche with a mesclun salad 8.00

ŒUF DUR MAYONNAISE
hard boiled egg, tomato, mesclun, mayonnaise 7.50

❖ *Salades* ❖
all mesclun salad is organic

SALADE DE MESCLUN
mesclun salad SM 4.50 LG 6.50

SALADE DE CHEVRE
warm goat cheese croutons, tomatoes, walnuts, and grapes on a mesclun salad 10.50

SALADE DE POULET
cold roasted chicken salad, grilled vegetables, potatoes, and ratatouille on a mesclun salad 10.70

SALADE NIÇOISE
grilled tuna, boiled eggs, roasted peppers, potatoes, string beans,
black olives, and anchovies on a mesclun salad 14.00

SALADE AU SAUMON FUME
smoked salmon on mesclun salad, topped with cold potato salad, cucumbers,
hard boiled eggs and tomatoes 14.00

SALADE D'ENDIVE
endive with Roquefort cheese, tomatoes, grapes and walnuts 10.50

SALADE FRISSE
frisee salad with poached eggs, bacon and croutons 10.00

♦ Sandwiches ♦

served with organic mesclun salads

CROQUE MONSIEUR
country bread with ham and cheese toasted 10.00

CROQUE MADAME
country bread with ham and cheese toasted with an egg 11.00

POULET RATATOUILLE
roasted chicken and ratatouille on a toasted baguette 10.00

SAUMON FUME
smoked salmon and hard boiled egg, with mesclun and mayo 11.00

ŒUF DUR CRUDITES
hard boiled egg, with tomatoes, carrots, mesclun and mayo 8.50

JAMBON BEURRE
ham and butter on a baguette garnished with cornichons 8.75

SAUCISSON BEURRE
handmade sweet sausage and butter on a baguette 8.75

TOMATE MOZZARELLA PROSCIUTTO
tomato, mozzarella and prosciutto with basil on a toasted baguette 10.50

MERGUEZ A LA MOUTARDE FORTE
warm spicy lamb sausage, with roasted peppers and dijon mustard on a toasted baguette 10.50

CLUB SANDWICH
roasted turkey, bacon, swiss cheese, tomato and mayo on a baguette 10.50

BAGUETTE AU FROMAGE
toasted baguette with brie or swiss cheese 8.25

♦ Moules ♦

17.00

MARINIÈRES
mussels in a white wine, shallot,
garlic and fresh herb sauce

PROVENÇALES
mussels in a white wine, shallot, garlic
and fresh herb sauce with tomato concassees,
black olives, and pesto

AU SAFFRON
mussels in a white wine saffron
cream sauce with tomatoes

♦ Garnitures ♦

6.00

HARICOTS VERT
salted string beans

PUREE DE POMME DE TERRE
mashed potatoes

RATATOUILLE
baked tomatoes, zucchini, yellow squash,
eggplant, and onions

◆ Crêpes Salees ◆

served with organic mesclun salad

MIXTE JAMBON FROMAGE
ham and cheese 8.90

LA DANIELLE
ham and cheese with an egg 9.25

SAUCISSON sweet sausage 8.90

SAUCISSON PIMENTEE
spicy sausage 8.90

FROMAGE DE CHEVRE
goat cheese 9.40

**POIREAUX ET
FROMAGE DE CHEVRE**
goat cheese and leek 9.90

POULET AUX LEGUMES
chicken and ratatouille 9.00

DINDE AUX LEGUMES
turkey breast, ratatouille and goat cheese 10.15

CHAMPIGNONS mushrooms 8.25

RATATOUILLE homemade ratatouille 8.90

SAUMON FUME smoked salmon,
grilled vegetables and fresh basil cream 10.50

CRÊPES MAISON
choice of three 10.00

swiss cheese, ham, egg, chicken, turkey,
sweet or spicy sausage, ratatouille, mushrooms,
tomatoes, leeks, jalapeño peppers, roasted
peppers, sauteed onions, or bacon
goat cheese or extra ingredient 1.50
extra chicken 2.00
extra shrimp 3.00

◆ Entrees ◆

FETTUCINI CARBONARA
in a cream sauce with pancetta and baby peas 16.00

SPAGHETTI BOLOGNAISE
organic beef bolognese sauce with carrots and peas 17.00

LINGUINI
with spicy shrimp, mussels, tomatoes, and broccoli in a garlic and olive oil sauce 18.50

RISOTTO DE MARIO
with mussels, portobello mushrooms, onions and fresh basil 19.00

RISOTTO
with chicken, potatoes, string beans, onions and fresh basil 18.00

PAPILLOTTE
tilapia with carrots, potatoes, onions and herbs in a white wine sauce steamed in parchment paper
with a side of salted string beans and mashed potatoes 18.00

POULET ROTI
roasted chicken leg with a side of string beans, mashed potatoes with
gravy, and a small mesclun salad 18.00

❖ Crêpes Sucrées ❖

BEURRE SUCRE
fresh butter and sugar 4.50

SUCRE ET GLACE
butter sugar crêpe with a scoop of ice cream 6.50

CITRON SUCRE lemon and sugar 5.25

MIEL honey 4.75

CHOCOLAT
homemade Valhrona chocolate sauce 6.50

NUTELLA 6.50

CHOCOLAT BANANE
homemade Valhrona chocolate with bananas 7.50

NUTELLA BANANE
nutella with bananas 7.50

ORANGE CARAMEL 7.50

FRUITS FRAIS
mixed fresh cut fruit with strawberry sauce 7.50

CONFITURE
your choice of fresh jam:
strawberry, raspberry, or apricot 5.25

CREME DE MARRONS
Clément-Faugier chestnut cream
with crème fraîche 7.65

FLAMBEE grand-marnier or rum 8.50

❖ Desserts ❖

TARTE TATIN
homemade apple tart served with ice cream or
crème fraîche 7.00

MOUSSE AU CHOCOLAT
homemade chocolate mousse 6.00

PANACHE DE GLACE
choice of three scoops of ice cream or sorbet 6.00

CREME BRULEE homemade 6.50

FONDANT CHOCOLAT
homemade molten chocolate cake 7.50

❖ Le Petit Déjeuner ❖

TARTINE
toasted baguette, butter and natural jam 3.25

CROISSANT, PAIN AU CHOCOLAT
croissant, chocolate croissant 2.10

CROISSANT AUX AMANDES
almond croissant 3.00

MÜESLI
with milk or yogurt and fresh cut fruit 5.75

SALADE DE FRUITS FRAIS
fresh fruit salad 6.25

PETIT DEJEUNER CONTINENTAL
tartine, croissant, chocolate croissant, orange juice, fruit
and coffee or tea 13.50

L'OMELETTE
choice of three ingredients, served with home fries and
a mesclun salad (swiss cheese, ham, chicken, turkey, sweet
or spicy sausage, ratatouille, mushrooms, tomatoes, leeks,
jalapeño peppers, roasted peppers, sauteed onions, or bacon)
10.00

AMERICAN
two eggs any style with bacon, home fries and salad
8.50

FRENCH TOAST
served with home fries, grilled ham and fruit salad
10.00

ŒUF MAISON
poached egg on a goat cheese potato cake
on either spinach or ratatouille 10.85

{ extra jam and butter 2.50
goat cheese,
substitute egg whites
or extra ingredient 2.00 }

{ extra chocolate, nutella 1.50
extra scoop of ice cream 2.00 }

❖ *Boissons Chauds* ❖

CAFE AU LAIT
SM 3.50 LG 4.00

CAPPUCCINO 3.50

FRESH BREWED COFFEE 1.50

ESPRESSO 2.75

DOUBLE ESPRESSO 3.30

THES
english breakfast, earl grey, chamomile,
peppermint, green tea, mango, jasmine
SM 1.85 LG 2.20

MACHIATTO 3.10

MOCHA
café au lait with unsweetened Valhrona cocoa
SM 3.60 LG 4.10

AMERICANO 3.10

CHOCOLAT CHAUD
unsweetened Valhrona cocoa
SM 3.25 LG 3.75

CHOCOLAT A L'ORANGE
large hot chocolate with Grand-Mariner
6.00

CITRON CHAUD
fresh squeezed lemon, honey and hot water
3.00

GROG
citron chaud with spiced rum
5.50

RHUM LAIT CHAUD
spiced rum, milk and honey
5.50

❖ *Boissons Fraiches* ❖

JUS D'ORANGE
orange juice 3.50

CITRON PRESSE
fresh squeezed lemonade 2.50

JUS DE FRUITS
cranberry, pineapple, grapefruit or apple juice
2.00

FRUIT MIXTE
orange, grapefruit and cranberry juice mixed 3.50

THE OU CAFE GLACE
iced tea or iced coffee 2.50

CAFE AU LAIT OU
CAPPUCCINO GLACE
iced café au lait or iced cappuccino 3.50

CHOCOLAT FROID
unsweetened Valhrona chocolate milk 3.50

SODA
coke, diet coke, ginger ale 2.60

ORANGINA 3.10

EVIAN
SM 4.00 LG 8.00

PERRIER
SM 4.00 LG 8.00

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Gratuity not included.
20% gratuity added to parties of 6 or more

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