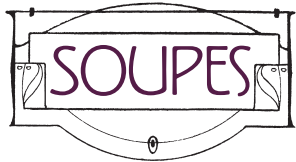




Le Déjeuner

Lunch Menu



SOUPES

Soupe du Jour - 6

Soupe à l'Oignon

Chef adaptation of French onion soup with Swiss cheese & gratin toast - 8



SALADES

La Niçoise

Grilled tuna steak, green pepper, tomato, olive, haricot vert, egg, mixed greens & balsamic vinaigrette - 15

Salade de Betteraves

Roasted beets, apples, mixed greens, toasted pecans & goat cheese mousse - 12

Salade César

Romaine heart, parmesan, croutons - 10
Add grilled chicken +4, shrimp +5, grilled steak +5

Salade de Jambon Cru

Prosciutto, spring mix, granny smith apple, candied pecans, cranberry vinaigrette - 14



SANDWICHES

All served with small side salad or French fries

Le French Dip

Thinly sliced roast beef served on a French baguette, au jus - 12
Add Swiss cheese +1

Le Poulet Panini

Chicken, roasted red peppers, fontina cheese & pesto sauce - 10

Le Végétarien Panini

Portabella mushrooms, zucchini, roasted red pepper & goat cheese - 10

L'Italien

Prosciutto, Mozzarella, tomatoes, spinach, balsamic on a warm baguette - 11

Le Saumon Fumé

Smoked salmon, chive crème fraîche, cucumbers & red onion on a warm baguette - 12

BEST MUSSELS
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SPECIALITÉS

Plateau de Fromages

Three assorted artisan cheeses complimented with homemade jam & saucisson sec - 15

Quiche du Jour

Served with a side salad - 11

Aubergine Frite

Fried eggplant, heirloom tomatoes, soft mozzarella, micro greens, balsamic reduction - 11

Black Angus Burger

8 oz. Black Angus, caramelized onions, Swiss cheese on a brioche roll served with fries - 12

Croque-Monsieur

Grilled ham and cheese with béchamel sauce & French fries - 10
Add fried egg +1

Moules Frites

Steamed Prince Edward mussels with white wine garlic, onion, tomatoes & parsley served with French fries - 16



SAVORY CRÊPES

Our specialty crêpes are made in the Brittany tradition with buckwheat flour on a large griddle called a Bilig. Served with mixed green salad.

La Traditionelle

Ham, egg & Swiss cheese - 12

La Provençale

Olive, plum tomatoes, spinach, onion, goat cheese & pesto sauce - 13

La Savojarde

Raclette cheese, potatoes, prosciutto & cream sauce - 15

La Brie

Fresh basil, brie & bacon - 13

La Mer

Medley of shrimp, crab & lobster, Swiss cheese, white wine cream sauce - 18

La Poulet

Chicken, wild mushrooms, Fontina cheese, caramelized onions, spinach & pesto - 14

L'Americaine

Ground beef, onions, Swiss cheese, sunny-side up egg - 15



Eggs Benedict

Fresh baked roll topped with ham, poached egg, hollandaise sauce, with asparagus & sauteed potatoes - 13
Substitute ham for pancetta or smoked salmon +1

Steak and Eggs

Seared 8oz hanger steak served with two eggs & sautéed potatoes - 18

French Toast

Called in French "pain perdu" (or lost bread) made with French baguette & served with maple syrup - 11

Eggs & Omelets

Omelets served with side salad & sautéed potatoes
Egg whites - add \$1

Two Eggs

with bacon, sautéed potatoes & white or wheat toast - 8

Bacon Omelet

your choice of bacon or ham with Swiss cheese - 10

Asparagus Omelet

with American cheese & chives - 10

Wild Mushroom Omelet

with goat cheese - 11

Spinach Omelet

with onion, tomatoes, green peppers & goat cheese - 11

Onion Omelet

with plum tomatoes & fontina cheese - 10



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