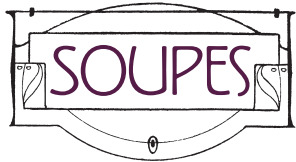




# Le Déjeuner

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 assorted jams & 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

**La Saumon Fumé**

Warm smoked salmon, cream cheese, asparagus, artichokes & red onions - 15



**Eggs Benedict**

Fresh baked roll topped with ham, poached egg, hollandaise sauce, with asparagus & sauteed potatoes - 13  
Substitute ham for 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**

Two eggs any style 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



**Zagat Rated**

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