



HORS D'OEUVRES

- Escargots**, garlic-parsley butter 12
Smoked duck crostini, minted peas 14
Country pate 9 **Duck rillettes** 9 **Saucisson** 8
Charcuterie Platter, combo above three 25
Duck foie gras terrine, pear, brioche toast 24
Seared Foie Gras, almond crusted,
bulgur-lentil salad, sherry dressing 26

Fromage, cheese board 9/15/18

SOUPES ET SALADES

- Soup of the day** 8
French onion soup gratinee 10
Butter lettuce salad, fennel, tomato 8
Endive, arugula, beets, pear, blue, walnuts 14
Goat cheese, lettuce, crostini, fig jam 14
Nicoise, lettuce, tuna, egg, vegetables 15

VOLAILLES

Served with choice of one side

- Canard confit**, duck leg, mustard sauce 25
Coq au vin, organic chicken leg in red wine 25
Poulet, Chicken breast, roasted garlic, lemon, 26
Magret, duck breast, green peppercorn 29
Lapin moutarde, braised rabbit, Dijon mustrd 32

SIDES 7

Mashed potatoes, French fries, fingerling,
green beans, spinach, zucchinis, ratatouille

POISSONS ET FRUITS DE MER

- Prince Edward Island black mussels**,
Mariniere: white wine, shallots, garlic 14/25
Provencale: plus tomato, herbs, anis 16/26
Poulette: plus cream, garlic 16/26
Safran: plus cream, saffron 18/28
Crispy calamari, **crayfish**, aioli 15
Idaho trout, lemon butter,
Green beans, almonds 25
Salmon fillet, beurre blanc, spinach 25
Bouillabaisse, fish and seafood
in a seafood broth, fennel, saffron 29

MENU DU JOUR prix fixe

- Black board** 39
Tour de France 45

VIANDES

Served with tomato and French fries

- Merguez**, 3 lamb sausages, 25
New Zealand Lamb chops, 27/36
Lamb mix, 2 chops and 1 merguez, 32
Filet mignon, 8oz. "au poivre" sauce 39
Hanger steak, 8oz, confit shalots,
red wine reduction, 36

Split main course fee 3, corkage fee 25
20% service added to parties of 6 or more

We accept cash, Visa, MC, Amex, discover