



### HORS D'OEUVRES

- Escargots, garlic-parsley butter 12
- Smoked duck crostini, minted peas, arugula 14
- Country pate 9, Duck rillettes 9, Saucisson, 8
- Charcuterie combo of above three 23
- Duck Foie gras terrine, pear, toast 24
- Seared Foie Gras, almonds, lentils-bulgur,  
Honey-sherry sauce, red currant jam 26
- Fromage, cheese board 9/15/18

### ----- SOUPES ET SALADES

- Soup of the day 8 French Onion soup 10
- Salad verte, butter lettuce, fennel, tomato 8
- Belgium endive, arugula, beets, pear, blue 13
- Chevre, goat cheese crostini, green salad 14

### ----- VOLAILLES

- Canard Confit, duck leg "confit" 25  
Brussels sprouts and mustard sauce
- Magret de canard, roasted duck breast 29  
green peppercorn sauce, French green beans
- Lapin moutarde, braised rabbit 32  
Dijon mustard, zucchinis
- Coq au vin, organic chicken in red wine 25  
pearl onions, mushroom, mashed potatoes
- Poulet au citron, Chicken breast 24  
roasted garlic, lemon, sautéed spinach

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Split main course \$3 Corkage fee \$25/bot.

### FRUITS DE MER

- PEI Black mussels, sm/lg  
Mariniere: white wine, shallots, garlic 12/21  
Provencale: tomato, herbs, anis 14/24  
Poulette: cream, garlic 14/24  
Safran: cream, saffron 16/26
- Crispy calamari-crayfish, aioli 14

### ----- MARCHE' DU JOUR

- Fish of the day, market price  
Salmon, Idaho trout etc...
- Special of the day, market price

### ----- MENU DU JOUR

- 3 courses  
Blackboard Chef's daily selection 39

### ----- VIANDES

- served with F. fries*
- Merguez, 3 lamb sausage, ratatouille 24
- Lamb, 3dbl chops, ratatouille 34 (sml plate 25)
- Lamb mix, 2 dbl chops & 1 merguez 32
- Filet mignon au poivre, cognac-peppercorn 39
- Hanger steak, shallots, red wine reduction 34

### ----- SIDES 7ea.

- Ratatouille, green beans, spinach, zucchinis,  
brussel sprouts, mashed potatoes, Fr. fries

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20% service added to parties of 6 or more