

# DINNER • MENU

## HOMEMADE FRENCH CUISINE

### FRENCH CHEF'S ARNAUD WALLET (20 YEARS OF EXPERIENCE) MENU

~MENU 2 COURSES = APPETIZER + ENTREE = ENTREE + DESSERT = \$29.90

~MENU 3 COURSES = APPETIZER + ENTREE + DESSERT = \$35.90

ADD+ \$6 FOR FOIE GRAS OR PLATEAU DE FROMAGES OR DELICIEUX |

ADD +\$8 FOR BEEF TENDERLOIN ENTREE | ADD +\$7 FOR LAMB CHOP | ADD +\$10 FOR DUCK BREAST


### APPETIZER

**FRENCH ONION SOUP • \$9.90**  
FRENCH ONION SOUP "AU GRATIN"  
WITH TOAST AND SWISS CHEESE

**SOUP OF THE DAY • \$8.90**  
HOMEMADE SOUP OF THE DAY  
MADE DAILY

**FOIE GRAS • \$18.90**   
HOMEMADE TERRINE OF SEMI COOKED FOIE  
GRAS WITH PINEAPPLE & KIWI COULIS AND  
TOAST

**ESCARGOTS DE PARIS • \$9.90**   
SNAILS IN GARLIC BUTTER AND  
HERBS

**GARDEN SALAD • \$8.90**   
HOUSE SALAD (ONION, TOMATOES, CORN,  
MIXED GREENS) SERVED WITH  
HOMEMADE VINAGRETTE

**TOMATOES MOZZARELLA • \$10.50**   
MOZZARELLA SLICES WITH  
TOMATOES AND FRESH BASIL

**ASPARAGUS EGGS BENEDICT • \$16.90**  
ASPARAGUS SERVED WITH POACHED EGGS

**CAMEMBERT CHAUD • \$16.90**   
BAKED WHOLE CAMEMBERT  
SERVED WITH TOASTS FOR 2

**CAESAR SALAD • \$9.90**  
MIXED GREENS, PARMESAN CHEESE  
AND CROUTONS

**PLATEAU DE FROMAGES • \$22.00**   
ASSORTED CHEESES FOR 2

**PLATEAU DELICIEUX • \$22.00**   
ASSORTED CHEESES &  
CHARCUTERIE FOR 2

**SALMON TARTARE • \$14.90**   
FRESH SALMON, PESTO, LEMON, WASABI  
SESAME AND FRESH ALFALFA SPROUT

### MAIN ENTREES

**BEEF BURGUNDY**

BEEF COOKED SLOWLY IN RICH RED WINE SAUCE WITH CARROTS AND ONION SERVED WITH FETTUCCE • \$24.90

**MUSSELS  
MARINIÈRES**

MUSSELS COOKED WITH MARINIÈRE SAUCE (IN WHITE WINE) , TRADITIONALLY  
SERVED WITH FRENCH FRIES (ADD \$1.80 FOR TRUFFLE FRENCH FRIES) • \$22.90

**MUSSELS IN CREAMY  
SAUCE**

MUSSELS WITH CREAMY WHITE SAUCE, TRADITIONALLY SERVED WITH FRENCH FRIES  
(ADD \$1.80 FOR TRUFFLE FRENCH FRIES) • \$22.90

**FRENCH BURGER**

100% PREMIUM ANGUS BEEF PATTY WITH SAUCE OF YOUR CHOICE (ORANGE, BLUE CHEESE OR  
PEPPERCORN SAUCE) WITH LETTUCE, TOMATO, ONION, PLACED INSIDE AN HASH BROWN BUN  
(ADD. SWISS CHEESE, BLUE CHEESE OR RACLETTE CHEESE = \$2.00 | ADD. BRIE = \$2.50 | ADD  
BACON = \$2.00) SERVED WITH FRENCH FRIES (ADD \$1.80 FOR TRUFFLE FRENCH FRIES) • \$16.99

**PORK TENDERLOIN  
MUSTARD SAUCE**

PORK TENDERLOIN, WHOLE GRAINED MUSTARD SAUCE, BACON BISCUIT SERVED  
WITH FETTUCCE • \$24.90

**BEEF TENDERLOIN  
(9-10 OZ)** 

BEEF TENDERLOIN (9-10 OZ) WITH PEPPERCORN SAUCE WITH TRUFFLE MASHED  
POTATOES • \$31.90 | (ADD \$12 SEMI COOKED FOIE GRAS SLICE)

**LAMB CHOP**

LAMB CHOPS ROASTED IN ITS JUICE SERVED WITH SHOOT POTATOES IN GARLIC AND  
BUTTER • \$29.90

**DUCK BREAST  
(10-12OZ)** 

ROASTED DUCK BREAST SERVED WITH ORANGE & CARAMEL SAUCE WITH SWEET  
MASHED POTATOES • \$34.90

**FISH OF THE DAY** 

GRILLED FISH OF THE DAY WITH HOLLANDAISE SAUCE SERVED WITH SAUTEED  
ASPARAGUS, FRESH ALFALFA SPROUT AND BALSAMIC GLAZE • \$26.90

**CREAMY PARMESAN  
RISOTTO** 

CREAMY RISOTTO SERVED WITH PARMESAN CHEESE AND PESTO - ADD. SCALLOPS AND GAMBAS =  
\$7.95 | ADD. CHICKEN = \$4.95 | ADD SMOKED SALMON = \$6.95 • \$19.90

**BASQUAISE SAUCE  
FETTUCCE**  

FETTUCCE SERVED WITH BELL PEPPERS, ONION, TOMATOES AND SWISS CHESSE •  
ADD. SCALLOPS OR SHRIMP = \$7.95 | ADD. CHICKEN = \$4.95 | ADD SMOKED SALMON = \$6.95- \$19.90

**SMOKED SALMON &  
CREAMY PARMESAN  
FETTUCINE**

FETTUCINE WITH CREAM SAUCE, PARMESAN CHEESE , SMOKED SALMON AND GREEN ONION •  
\$21.90

### DESSERT


**LAVA CAKE • \$8.90**  
CHOCOLATE LAVA CAKE  
SERVED WITH STRAWBERRIES  
AND ICE CREAM


**CREPE SUZETTE • \$9.50**  
SERVED WITH ORANGE SAUCE,  
FLAMBEE GRAND MARNIER


**PROFITEROLES • \$11.50**  
ROUND PASTRY FILLED WITH  
ICE CREAM & COVERED WITH  
HOT CHOCOLATE

**PECHE MELBA CREPE • \$11.50**  
PEACHES, VANILLA ICE CREAM,  
WHIPPED CREAM & RED FRUITS  
COULIS

**MADMOISELLE  
BREAD PUDDING • \$8.90**  
HOMEMADE BREAD PUDDING  
SERVED WITH VANILLA ICE  
CREAM AND DULCE DE LECHE  
COULIS

**DELICASE**  
CHOICE ONE   
SIGNATURE PASTRY  
FROM OUR DELICASE

**FRUIT SALAD • \$8.50**   
FRESH FRUIT SALAD  
SERVED WITH  
STRAWBERRY COULIS

**CRÈME BRULÉE • \$8.50**   
RICH & CREAMY VANILLA  
CUSTARD COVERED IN A CRISP  
SUGAR SHELL

**COCONUT FLAN • \$8.50**  
COCONUT BAKED CUSTARD  
TART SERVED WITH WHIPPED  
CREAM



GLUTEN FREE



VEGETARIAN



HEALTHY OPTION



# DINNER • MENU


## HOMEMADE FRENCH CUISINE

### A LA CARTE

### SALADS



ADD CHICKEN = \$6.95 | ADD BRIE OR PROSCIUTTO OR SMOKED SALMON = \$7.95

MADemoiselle SALAD	SMOKED SALMON, ONION, HARD BOILED EGGS, AVOCADO, CREAM CHEESE, TOMATOES AND MIXED GREENS • \$18.15  
LA BONNE SANTÉ	MUSHROOM, ARTICHOKE HEART, AVOCADO, ONION, TOMATOES, ROASTED BELL PEPPERS, AND MIXED GREENS • \$14.95 
LA JAMBON DE PAYS	PROSCIUTTO, BASIL, TOMATOES, MOZZARELLA, OLIVES, ARTICHOKE HEART, ROASTED BELL PEPPERS • \$16.90 
LA SALADE LYONNAISE	BACON, GRILLED ONIONS, FRIED POTATOES, CHEESE, POACHED EGGS, AND MIXED GREENS • \$16.90
L'EVASION	CHICKEN CURRY, OLIVES, TOMATOES, ARTICHOKE HEART AND MIXED GREENS • \$15.50
LA NIÇOISE	ANCHOVIES, TUNA, ONIONS, TOMATOES, HARD BOILED EGGS, POTATOES, AND MIXED GREENS • \$14.95 
LA CHALEUREUSE	BOILED POTATOES, PROSCIUTTO, BRIE ON TOASTED BREAD, HARD BOILED EGGS, TOMATOES AND MIXED GREENS - \$16.90
L'AUVERGNATE	BLUE CHEESE, WALNUT, BACON, TOMATOES, GRILLED ONION AND MIXED GREENS - \$16.90

### BISTRO SPECIALITES

SERVED WITH GARDEN SALAD (ADD \$1.80 FOR FRENCH FRIES)


ADD CHICKEN = \$6.95 | ADD BRIE OR PROSCIUTTO OR SMOKED SALMON = \$7.95 | ADD 1 EGG = \$1.80

CROQUE MONSIEUR	TOASTED SANDWICH WITH HAM AND CHEESE • \$14.95
CROQUE MADAME	CROQUE MONSIEUR WITH EGG SUNNY SIDE UP ON THE TOP • \$16.50
CROQUE MADemoiselle	TOASTED SANDWICH WITH SMOKED SALMON AND SWISS CHEESE • \$17.50
CROQ EN BRIE	FRENCH BRIE AND HAM ON A TOASTED BREAD WITH MELTED CHEESE ON THE TOP • \$17.50
HOT BRIE & HAM CROISSANT	TOASTED CROISSANT WITH HAM AND BRIE CHEESE COVERED WITH MELTED SWISS CHEESE • \$16.50
HOT SWISS & HAM CROISSANT	GRILLED TOASTED CROISSANT WITH HAM COVERED WITH MELTED SWISS CHEESE • \$16.00
PANINI MONTMARTRE	HOT TOASTED PANINI BREAD WITH CHICKEN, TOMATOES, BACON, PARMESAN CHEESE AND PESTO • \$16.50
PANINI TROCADERO	HOT TOASTED PANINI BREAD WITH BRIE, BACON, ONION • \$16.50
TARTINE AMERIQUE	OPEN FACE SANDWICH BREAD WITH HOMEMADE CHICKEN SALAD • \$14.90
TARTINE MEDITERRANEENE	OPEN FACE SANDWICH BREAD WITH PROSCIUTTO, TOMATOES, MOZZARELLA AND OLIVE OIL • \$14.90
TARTINE DIEPPOISE	OPEN FACE SANDWICH BREAD WITH HOMEMADE TUNA SALAD AND TOMATOES • \$14.90

### CREPES

FOR CREPE, CHOOSE : BUCKWHEAT OR WHITE FLOUR  
SERVED WITH GARDEN SALAD (ADD \$1.80 FOR FRENCH FRIES)

ADD CHICKEN = \$6.95 | ADD BRIE OR PROSCIUTTO OR SMOKED SALMON = \$7.95 | ADD 1 EGG = \$1.80

CREPE LA QUIBERON	GOAT CHEESE, HONEY, POTATOES AND WALNUT • \$14.90
CREPE LA QUIMPER	SMOKED SALMON, WALNUT, GOAT CHEESE, SPINACH AND CREAMY WHITE SAUCE • \$16.50 
CREPE COQ BRETON	CHICKEN, MUSHROOM, SPINACH IN A WHITE CREAMY SAUCE • \$14.90
CREPE LA RATATOUILLE	CHICKEN, BELL PEPPERS, ONION, TOMATOES AND SWISS CHEESE • \$14.90 
QUICHE LORRAINE	BACON AND SWISS CHEESE • \$14.05
QUICHE MADemoiselle	SMOKED SALMON, GOAT CHEESE, SPINACH AND DRIED TOMATOES • \$15.50 
QUICHE LA PROVENCE	MOZZARELLA, TOMATOES AND PESTO • \$15.50
QUICHE VEGETARIENNE	MUSHROOM, BELL PEPPERS, SPINACH AND ONION • \$14.95  



### SIDES

-SIDE FRENCH FRIES ~\$ 6.95	-SIDE FETTUCINE ~\$ 6.95
-SIDE TRUFFLE FRENCH FRIES ~ \$8.15	-SIDE RISOTTO ~ \$8.95
-SIDE TRUFFLE MASHED POTATOES \$8.15	-SIDE POTATOES IN GARLIC AND BUTTER~ \$8.15
-SIDE FRESH ASPARAGUS ~\$8.95	-SIDE HOUSE SALAD ~ \$6.95



GLUTEN FREE



VEGETARIAN



HEALTHY OPTION

THE CONSUMPTION OF RAW OR UNDER COOKED FOOD AND SHELLFISH MAY INCREASE THE RISK OF FOOD-BORN ILLNESS AND MAY BE HARMFUL TO YOUR HEALTH. PLEASE NOTE : GRATUITY IS NOT INCLUDED IN OUR PRICES.

