



# CHEF MENU

## ENTREE \$28.90 OR APPETIZER + ENTREE =\$39.90

### STARTERS

#### SOUP OF THE DAY

ASK YOUR WAITER

#### SALAD LYONNAISE

poached eggs, parmesan cheese, diced fried potatoes, grilled onion, bacon, mixed greens and lettuce

#### CHICKEN CAESAR SALAD UPON REQUEST

Crisp romaine hearts and shaved Parmesan in our premium house-made Caesar dressing, finished with artisan croutons and anchovies. ADD +6.95 All-Natural Chicken (Raised Without Antibiotics)

#### TOMATOES MOZZARELLA

Fresh tomatoes layered with creamy mozzarella, drizzled with basil pesto and extra virgin olive oil.

#### MADemoisELLE SALAD

Norewegian smoked salmon, capers, onion, hard boiled eggs, avocado, tomatoes, mixed greens and lettuce

### CLASSICS

#### ESCARGOTS UPON REQUEST

Traditional French snails baked in garlic-parsley butter — rich, aromatic, and irresistible.

#### FRENCH ONION SOUP

Savory onion soup au gratin with Emmental cheese. — a Parisian classic.

#### DUCK PÂTÉ MOUSSE UPON REQUEST

Smooth and creamy, served with toast and cornichons

#### FOIE GRAS TERRINE (+\$7) UPON REQUEST

A luxurious foie gras terrine, lightly perfumed with truffle oil and cognac.

#### CREAMY LOBSTER BISQUE (+\$3)

A rich and velvety soup made with tender lobster and a splash of cognac — warm, indulgent, and deeply flavorful.

### MAIN COURSES

#### FETTUCCINE À LA PARISIENNE

Al dente fettuccine tossed in a rich, velvety white cream sauce with sautéed mushrooms — served with your choice of all-natural chicken (raised without antibiotics) or wild shrimp, and finished with Parmesan cheese.

+ Substitute wild scallops +\$3

A timeless classic

#### BEEF BURGUNDY

Slow-braised beef simmered in a rich red wine sauce with mushrooms, carrot, 1 onions, and herbs — a timeless French comfort dish served with rice

#### MOULES MARINIÈRES

Fresh mussels steamed in a garlic white wine broth, served with crispy French fries — a classic French brasserie favorite

#### FRENCH BURGER UPON REQUEST

Angus burger cooked to perfection, finished with gourmet toppings and served with crispy truffle fries — a French take on an American classic with Emmental cheese, cocktail sauce, and **gluten-free buns**

#### FETTUCCINE À LA RATATOUILLE

Al dente fettuccine finished in a vibrant Ratatouille sauce — rustic Provençal vegetables in a savory tomato base — served with your choice of all-natural chicken (raised without antibiotics) or wild shrimp.

+ Substitute wild scallops +\$3

#### FISH OF THE DAY HOLLANDAISE SAUCE

Fresh, flaky fish topped with rich Hollandaise sauce and served with seasonal vegetables

#### MOULES A LA CREME

Fresh mussels simmered in a velvety white wine cream sauce with herbs and garlic, served with crispy fries — a beloved French classic.

#### CREAMY PARMESAN RISOTTO

Slow-cooked Arborio rice folded into a truffle-infused cream sauce, finished with fresh herbs and Parmesan — served with your choice of all-natural chicken (raised without antibiotics) or wild shrimp.

+ Substitute wild scallops +\$3

+ Truffle oil option +\$2.50

## A LA CARTE

### STARTERS

#### QUICHE LORRAINE • \$14.90

Traditional French quiche with bacon, cheese, and a buttery crust.

#### SALAD LYONNAISE • \$14.90

poached eggs, parmesan cheese, diced fried potatoes, grilled onion, bacon, mixed greens and lettuce

#### CRISPY CALAMARI • \$14.90

Tender Calamari lightly fried to perfection, paired with a creamy garlic aioli made fresh in-house.

#### TOMATOES MOZZARELLA • \$10



Fresh tomatoes layered with creamy mozzarella, drizzled with basil pesto and extra virgin olive oil.

#### MADEMOISELLE SALAD • \$16.90



Norewegian smoked salmon, capers, onion, hard boiled eggs, avocado, tomatoes, mixed greens and lettuce.

### CLASSICS

#### ESCARGOTS • \$12



UPON REQUEST

Traditional French snails baked in garlic-parsley butter — rich, aromatic, and irresistible.

#### FRENCH ONION SOUP • \$11

Savory onion soup au gratin with Emmental cheese. — a Parisian classic.

#### PLATEAU GOURMAND • 20.90



Selection of French cheeses and cured meats with traditional garnishes

#### FOIE GRAS TERRINE • 20.90



UPON REQUEST

A luxurious foie gras terrine, lightly perfumed with truffle oil and cognac.

#### CREAMY LOBSTER BISQUE • 14.90

A rich and velvety soup made with tender lobster and a splash of cognac — warm, indulgent, and deeply flavorful.

### SIGNATURES ENTREES

start with a house salad or a caesar salad for \$7.90

#### STEAK FRITES • \$37.90



UPON REQUEST

Premium Angus Beef tenderloin grilled to perfection, served with crispy French fries and your choice of blue cheese or peppercorn sauce— a true French bistro classic

#### TOURNEDOS ROSSINI • \$48.90



UPON REQUEST

Tender premium Angus Beef filet layered with foie gras and finished with truffle oil sauce and served with roasted and garlic potatoes and seasonal vegetables

#### LAMB CHOP • \$37.90



UPON REQUEST

Premium New Zealand, bone-in lamb chop, expertly Frenched to the eye for superior presentation and tenderness. Served with roasted potatoes and seasonal vegetables

#### GROUPE À LA RIVIERA SANDWICH • \$30



UPON REQUEST

Wild-Caught Grouper with a light Mediterranean seasoning, citrus aioli, lettuce & tomato on **GLUTEN FREE BUNS** — served with truffle fries

#### HONEY-SPICE DUCK BREAST • \$36.90



UPON REQUEST

Tender premium all-natural duck breast (10–12 oz) finished with a signature honey-spice sauce — a French favorite, served with roasted garlic potatoes and seasonal vegetables

#### “FRUITS DE MER” FETTUCINE • \$28.90

Al Dente fettuccine with shrimp, mussels, and scallops in a light garlic white wine sauce

### DESSERTS

#### CREPES PROFITEROLES • \$15.90

Vanilla ice cream crêpes topped with rich chocolate

#### FRENCH CREME BRULEE • \$10



Traditional French vanilla cream with a crackling caramel top.

#### CREPE SUZETTE • \$11.90

Crêpe in caramelized orange liqueur sauce — a French favorite

#### LAVA CAKE • \$11.90

Warm chocolate fondant with a melted heart served with vanilla ice cream.