



DINNER • MENU

HOMEMADE FRENCH CUISINE



FRENCH CHEF'S ARNAUD WALLET (19 YEARS OF EXPERIENCE) MENU

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

~MENU 3 COURSES = APPETIZER + ENTREE + DESSERT = \$34.90

ADD+ \$6 FOR FOIE GRAS OR PATEAU DE FROMAGES OR DELICIEUX OR BAKED CAMEMBERT OR PATE EN CROUTE | ADD +\$8 FOR BEEF TENDERLOIN ENTREE | ADD +\$7 FOR LAMB CHOP OR 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 • \$7.90
HOUSE SALAD (ONION, TOMATOES, CORN, MIXED GREENS) SERVED WITH HOMEMADE VINAGRETTE | TOMATOES MOZZARELLA • \$10.50
MOZZARELLA SLICES WITH TOMATOES AND FRESH BASIL | PATE EN CROUTE • \$16.90
FAMOUS CHARCUTERIE PRODUCTS IN FRANCE, TASTY PÂTÉ TOPPED WITH A FLAVORFUL GELÉE AND BAKED IN A PÂTE BRISÉE SERVED WITH HOUSE SALAD | CAMEMBERT CHAUD • \$16.90
BAKED WHOLE CAMEMBERT SERVED WITH TOASTS FOR 2 |
| CAESAR SALAD • \$8.90
MIXED GREENS, PARMESAN CHEESE AND CROUTONS | PLATEAU DE FROMAGES • \$22.00
ASSORTED CHEESES FOR 2 | PLATEAU DELICIEUX • \$22.00
ASSORTED CHEESES & CHARCUTERIE FOR 2 | SPREAD TRIO • \$14.90
SELECTION OF HOMEMADE TUNA SALAD, CHICKEN SALAD AND DUCK PATE SERVED WITH FRENCH BREAD |

MAIN ENTREES

- | | |
|---|--|
| BOEUF BOURGUIGNON | TRADITIONAL BEEF STEW IN RED WINE SAUCE, CARROTS AND ONION SERVED WITH FETTUCINE • \$24.90 |
| MOULES MARINIÈRES | MUSSELS COOKED WITH MARINIÈRE SAUCE (IN WHITE WINE) , TRADITIONALLY SERVED WITH FRENCH FRIES • \$22.90 |
| MOULES WITH CREAMY SAUCE | MUSSELS WITH CREAMY WHITE SAUCE , TRADITIONALLY SERVED WITH FRENCH FRIES • \$22.90 |
| BURGER A LA FRANCAISE | 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 \$1.50 FOR TRUFFLE FRENCH FRIES) • \$16.99 |
| PORK RIBS A LA PARISIENNE | PORK RIBS MARINATED WITH CUMIN, HONEY AND CURRY SERVED WITH FRENCH FRIES- \$23.90 |
| MERGUEZ SAUSAGE FRITES | 2 FRESH MERGUEZ (SPICY LAMB SAUSAGE) TRADITIONALLY SERVED WITH FRENCH FRIES- \$24.90 |
| POISSON DU JOUR | GRILLED FISH OF THE DAY WITH HOLLANDAISE SAUCE SERVED WITH SAUTEED ASPARAGUS AND BALSAMIC GLAZE- \$26.90 |
| CANARD A L'ORANGE | ROASTED DUCK BREAST SERVED WITH ORANGE & CARAMEL SAUCE AND SWEET MASHED POTATOES - \$29.90 |
| FILET DE BOEUF (9-10 OZ) | BEEF TENDERLOIN (9-10 OZ) WITH PEPPERCORN SAUCE WITH TRUFFLE MASHED POTATOES. \$31.90 |
| CÔTELETTES D'AGNEAU | LAMB CHOPS ROASTED IN ITS JUICE SERVED WITH SHOOT POTATOES IN GARLIC AND BUTTER • \$29.90 |
| PAIN PERDU DE SAINT JACQUES AUX POMMES | CROISSANT FRENCH TOATS WITH SCALLOPS SERVED WITH PEARS AND SALAD - \$26.90 |
| RISOTTO CREMEUX AU PARMESAN | CREAMY RISOTTO SERVED WITH PARMESAN CHEESE AND PESTO ADD. SCALLOPS AND GAMBAS = \$7.95 ADD. CHICKEN = \$4.95 ADD SMOKED SALMON = \$6.95 • \$18.90 |
| FETTUCINE À LA PARISIENNE | FETTUCINE WITH MUSHROOMS, PARMESAN CHEESE & CREAM SAUCE ADD. SCALLOPS OR SHRIMP = \$7.95 ADD. CHICKEN = \$4.95 ADD SMOKED SALMON = \$6.95 • \$18.90 |
| FETTUCINE À LA BASQUAISE | FETTUCINE SERVED WITH BELL PEPPERS, ONION, TOMATOES AND SWISS CHESSE • ADD. SCALLOPS OR SHRIMP = \$7.95 ADD. CHICKEN = \$4.95 ADD SMOKED SALMON = \$6.95- \$18.90 |

DESSERT

- | | | | |
|--|--|--|---|
| LAVA CAKE • \$8.90
CHOCOLATE LAVA CAKE SERVED WITH STRAWBERRIES AND ICE CREAM | CREPE SUZETTE • \$8.50
SERVED WITH ORANGE SAUCE, FLAMBEE GRAND MARNIER | PROFITEROLES • \$10.50
ROUND PASTRY FILLED WITH ICE CREAM & COVERED WITH HOT CHOCOLATE | PECHE MELBA CREPE • \$11.50
PEACHES, VANILLA ICE CREAM, WHIPPED CREAM & RED FRUITS COULIS |
| PAIN PERDU DE MADAMOISELLE • \$8.90
HOMEMADE BREAD PUDDING SERVED WITH VANILLA ICE CREAM AND DULCE DE LECHE COULIS | DELICASE
CHOICE ONE SIGNATURE PASTRY FROM OUR DELICASE | CRÈME BRULÉE • \$8.50
RICH & CREAMY VANILLA CUSTARD COVERED IN A CRISP SUGAR SHELL | DAME BLANCHE CREPE • \$10.50
VANILLA ICE CREAM, WHIPPED CREAM AND HOT CHOCOLATE |



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.

