

Le Menu du déjeuner

Soupe à l'Oignon

Bacon, onion, crouton and Gruyère in beef broth...8

Soupe du Jour

Chef Daniel soup of the day cup...5 bowl...7

Salade Caesar

Romaine lettuce, anchovy, croutons and caesar dressing...8
Add chicken.....5 Add salmon.....7

L'Endive au Bleu

Belgium endive, apple, walnut, blue cheese dressing...8

Saumon Fume

Smoked salmon, celery root rémoulade, lemon, and crostini...12

Les Petites Tomates Farcie

Warmed Tomato's filled with boursin cheese, basil pesto, and
mix greens...11

Les Escargots de Bourgogne

Wild burgundy snails smothered in garlic and parsley butter...12

Moules Marinières

Prince Edward Island blue mussel in white wine, onion, garlic
and parsley...12

Entrées

Salade Niçoise

Cooked tuna, haricot vert, olives, tomato, egg, Yukon potato and vinaigrette... 13

Saumon

Pan seared salmon, puree blanche, arugula , and vanilla bean infused orange vierge ...14

Coquille Saint-Jacques

Pan seared diver scallop in a mushroom mustard cream sauce served with roasted potato and herb bread crumb... 15

Ravioli aux Artichauts

Artichoke ravioli, leek and mushroom fricassee, parmesan cheese with pesto cream sauce ... 14

Crêpe au Poulet

Crêpe filled with chicken meat, mushroom, shallot and served with haricot vert and wild rice... 13

Quiche Lorraine

Bacon, ham, onion and gruyère quiche, haricot vert... 12

Daube Provençale

Braised beef stew with carrots, onions and potatoes in a rich beef and red wine sauce... 15

Chef de Cuisine: Daniel Quillec

Split entrées: \$5 charge – 20% Gratuity is added to parties of 6 or more