

APPETIZERS

SMOKED SALMON PLATE (GARNISHED WITH CAPERS ,RED ONIONS, CREAM CHEESE AND TOASTS)	\$ 8.95
HOUSE PATE (HOMEMADE PATE SERVED WITH CORNICHONS,MOUTARDE,AND GARNISH)	\$ 7.95
ESCARGOTS (THE TRADITIONAL WAY)	\$ 9.85
LA FRITURE D'EPERLANS(SMELTS,DREDGED IN FLOUR, DEEP FRIED SERVED WITH DRESSING)	\$ 9.75

SOUPES ET SALADES

Soupe a l'oignon Gratinee	\$ 6.45
Soupe du jour	Bowl \$ 6.25 Cup \$ 4.95
NICOISE (TUNA, POTATO, HARICOT VERT, HARD BOILED EGG, CALAMATA OLIVES AND ANCHOVIES)	\$ 11.95
SPINACH (FRESH BABY SPINACH,HARD BOILED EGGS,PEAR,CANDIED WALNUTS,GORGONZOLA,CHAMPAGNE VINAIGRETTE)	\$10.95 half \$ 7.95
CEASAR (HEARTS OF ROMAINE,HOMEMADE DRESSING,SEASONED CROUTONS)	\$ 9.85
MAISON (HOUSE SALAD W/BABY GREENS, BUTTER LEAF , GARNISH & HOUSE DRESSING)	\$ 4.95

SANDWICHES & QUICHES

SERVED AT LUNCH ONLY

Cordon Bleu (GRILLED CHICKEN BREAST ,HAM, SWISS CHEESE BAKED IN A CROISSANT OR BAGUETTE)	\$ 9.45
Roasted Turkey (FRESHLY BAKED TURKEY BREAST, FONTINA CHEESE, AVOCADO AND GARNISH ON CROISSANT OR BAGUETTE)	\$ 8.95
Croque Monsieur (BAKED HAM & CHEESE WITH BECHAMEL SAUCE)	\$ 7.95
Croque Madame (SAME AS CROQUE MONSIEUR WITH A PAN FRIED EGG)	\$ 8.95
Quiche du Jour or Lorraine	\$ 9.45

LES CREPES

AU POULET (POACHED CHICKEN, CREAMY VELOUTE MUSHROOMS)	\$11.75
LA RATATOUILLE (VEGETABLE STEW)	\$10.45
FLORENTINE (CREAMED SPINACH,GARLIC AND SWISS CHEESE)	\$10.95
AUX FRUITS DE MER (SCALLOPS ,SHRIMPS ,MUSHROOMS IN A CREAMY VELOUTE)	\$15.25
AU JAMBON (HAM.BECHAMEL AND SWISS)	\$11.75
BOEUF BOURGUIGNON (BRAISED CHUNKS OF LEAN BEEF BAKED IN RED WINE .PEARL ONIONS)	\$13.95

LUNCH SPECIALS

YOUR SERVER WILL DESCRIBE TODAY'S SPECIALS

LES CREPES SUCREES

AUX FRAISES (fresh Strawberries, Grand Marnier & whipped cream)	\$7.25
BELLE HELENE (Pear, toasted almonds & chocolate sauce,vanilla ice cream)	\$6.75
BANANE (banana,Chocolate sauce & whipping cream)	\$6.25
CREPE SUZETTE (Orange zest, butter,sugar and grand marnier)	\$8.95

LES BOISSONS

Espresso	\$ 3.25	Iced Tea	\$ 2.40
Latte (café au lait)	\$ 3.95	Sodas	\$ 2.00
Cappuccino	\$ 3.95	Perrier	\$ 2.45
House coffee	\$ 2.25	San Pelegrino 750ml	\$ 5.00
Organic Herbal teas	\$ 2.45	Orangina	\$ 2.95
Chai tea	\$2.95	Imported Lemonades	\$ 3.25

LUNCH SPECIALS

Assiette Anglaise

(Rosemary ham,prosciutto,dry salami,garlic sausage,pate & garnish) \$ 14.75

Cod Frit or Piccata

(Fresh filet of cod fried or piccata sauce) \$ 14.25

Moules Mariniere

(Steamed Mussels with garlic,shallots white wine ,herbs and cream) \$ 14.75

Truite Amandine

(Sauteed ruby red trout served with toasted almonds in a lemon butter sauce) \$14.25

Steak Frite

(Grilled Hanger steak and french fries) \$13.95

Foie de veau

(Veal liver sauteed with caramelized shallots & balsamic vinegar butter sauce) \$13.95

Chicken Breast Marsala

(Lightly breaded & sauteed chicken breast served with mushrooms and Marsala wine sauce) \$ 13.50

DINNER SPECIALS

Boeuf en Croute

(Tenderloin of beef in puff pastry with mushroom duxelle) \$ 25.95

Filet de boeuf Bordelaise

(6-8 oz Tenderloin on a Toast grilled to order served with a red wine veal reduction)
\$ 25.95

Escalopes de Veau Normande

(veal cutlets sauteed in apple brandy, cream sauce served with roasted apples) \$ 23.95

Magret de Canard Au Poivre Vert

(Grilled Duck Breast served with a brandy green peppercorn sauce) \$22.95

Filet of Dover Sole & Saumon Au Beurre Blanc

(filet of sole wrapped around a salmon filet broiled served with a beurre blanc sauce)
\$22.95

Cabillaud aux Capres

(Filet of Cod broiled ,finished wit a tomato caper sauce) \$ 23.95

Coquilles St jacques Provencale

(Wild caught sea-scallops ,tomato, garlic,shallots in white wine sauce) \$24.95