

Lunch Menu

SOUPES

Soupe du jour 10.00
homemade daily

ENTRÉES

Onion soup 13
Traditional onion soup recipe

Escargot 16
snails with garlic butter

Fried calamari appetizer 16
served with homemade tartar sauce

Pate maison 17
Our house pate, cornichons, olives, whole grain mustard

Assiette de poisson fumé 16
Smoked fish platter with garnish

Croque monsieur or madame (with fried egg) 12, 13
Baked ham and cheese sandwich

SALADES

Salade maison 10
butter leaf lettuce with house vinaigrette

Salade de betterave 13
Gold & red beets, Hearts of palm, balsamic vinaigrette.

Heirloom tomato burrata 16
fresh basil balsamic vinaigrette

Caesar salad 15
Hearts of romaine lettuce, croutons, house ceasar dressing

ADD TO ANY SALAD

\$7 for chicken breast
\$14 for an 8oz grilled salmon
\$15 for grilled steak

PLATS PRINCIPAUX

Poulet cordon bleu 24
*Baked chicken breast with ham & swiss cheese,
lightly breaded in panko*

Moules mariniere 29
*Steamed mussels in a garlic, shallots,
white wine and cream sauce, served with frites*

Bon Appetit!

ASK ABOUT OUR \$25 LUNCH SPECIAL

(3-COURSES, COFFEE, ICED TEA INCL'D)