



DETIT PLATS

(SMALL PLATES)

FROMAGE

(Cheese Board)

Brie, Port Salut, Roquefort

9 / 14

PETIT MIXTE

(Small Mixed Board)

Brie, Rosette De Lyon

9 / 12

TARTINE CROQUE MONSIEUR

Ham, gruyere, bechmal on toasted baguette

8

PAIN AU FROMAGE À L'OIGNON

(French Onion Cheese Bread)

Baguette topped with garlic butter, caramelized onion and asiago

8

RATATOUILLE

GF Vegan w/o risotto

Courgettes (zucchini), summer squash, eggplant, red & green peppers in a light tomato sauce topped with fried basil served over Raclettes' risotto.

9

SALADE BISTRO

GF w/o croutons Vegan w/o bacon

Mixed greens, grape tomatoes, cucumbers, croutons, bacon, house made classic French dressing

8

SALADE CAESAR

GF Vegan w/o croutons

Romaine, Parmesan cheese, anchovies, croutons and house made Caesar dressing

8

LES PLATS PRINCIPAUX

(MAIN COURSES)

CRÊPE À L'ESTRAGON AU POULET

(Chicken Tarragon Crepe)

Roasted chicken with fresh Tarragon, roasted red pepper, port salut, hericot vert in a house made crepe, topped w Sherry cream sauce, served w/ side salad

16

COQUILLE ST JACQUES

Seared scallops with lemon butter, asparagus and Raclettes' risotto

25

BOEUF BOURGUIGNON

Beef braised for over 4 hours in red wine with onions, carrots and mushrooms served over smashed red potatoes with haricots verts

19

STEAK FRITES

Chef's choice of steak served Au Poivre (black pepper, brandy cream sauce) with Pomme

Frites

28

MOULES

(PEI Mussels served w/ pomme frites)

PARIS STYLE

White wine broth

BUFFALO ATTITUDE

Spicy Butter Sauce

CURRY MOROCAIN

House made Moroccan spice mix, coconut milk

16

\$5 DRINK SPECIALS:

***Kronenbourg 1664 Draughts * Bastille Whiskey ***

Charles de Fere Cuvée Jean Louis Blanc de Blancs (Sparkling Splits)