

SIT DOWN LUNCH \$ 17.95 PER PERSON

SOUP / SALADE

(Guest may select one)

SOUP DU JOUR

SALADE MAISON

Mixed greens, grape tomatoes, cucumbers, red onions, crispy leeks, classic French dressing

CAESAR

Romaine, Parmesan cheese, anchovies, Caesar dressing.

LES PLATS (MAIN COURSE)

(Select three from which guest may select one)

CROQUE MADAME

Toasted open face smoked ham or turkey breast and Gruyere with béchamel topped with a fried egg

BOEUF BOURGUIGNON

Beef braised for 3 – 4 hours in red wine with onions, carrots and mushrooms served over parmesan smashed red potatoes with haricots verts

COQ AU VIN GF

Bone-in chicken marinated and then braised in red wine with bacon, mushrooms and pearl onions served with roasted potatoes

BOUILLABAISSSE AUX LÉGUMES GF V

Carrots, fennel, potatoes, parsnips and white beans in a traditional saffron broth topped with our house-made aioli

SALADE NIÇOISE GF V

Romaine, tuna, haricots verts, potatoes, hard-boiled egg, tomatoes, cucumbers, radishes, Nicoise olives, red onion, anchovies, Dijon vinaigrette

DESSERT :

CÊPES

With Chocolate Sauce, Nutella or lemon and sugar

MACAROONS

CRÈME BRÛLÉE

House made rich custard base topped with a layer of hard caramel (add \$2 per person)



Minimum 20 guests Maximum 50

20% Gratuity and 8.75% Sales Tax not included

20% Deposit required based on # guests

A room fee may be required if the restaurant closes for the event.