

## *Les Soupes*

<b>Gratinée à l'Oignon</b>	9.00	<i>Soupe du Jour</i>	p/a
<i>Traditional French onion soup</i>			

## *Les Salades*

<b>La Salade de Mesclun</b>	11.00	<b>La Salade de Poulet et sa Ratatouille</b>	16.00
<i>Organic mixed baby greens</i>			
<i>Grilled chicken, warm ratatouille &amp; potatoes over mixed greens</i>			
<b>La Salade Niçoise au Thon Cire</b>	24.00	<b>La Salade de Mozzarella, Tomates, et Prosciutto</b>	16.00
<i>Avec ou sans Anchois</i>			
<i>Pan seared rare tuna over Mesclun with haricots verts, hard-boiled egg, and potatoes (with or without anchovies)</i>			
<i>Mozzarella, tomato and prosciutto, over mixed greens with a basil vinaigrette</i>			
<b>La Salade de Homard Tiède</b>	27.00	<b>La Salade d'Endives au Roquefort</b>	15.00
<i>Warm lobster over Mesclun with pineapple, potato, orange slices, truffle oil dressing</i>			
<i>Shaved endive, blue cheese, walnuts &amp; grapes</i>			
<b>Les Croustillants au Chèvre Chaud</b>	15.00	<b>La Salade aux Deux Saumons</b>	22.00
<i>Sur lit de Mesclun</i>			
<i>Crispy spinach goat cheese wontons over Mesclun</i>			
<i>Cold poached salmon and smoked salmon with cucumber, poached egg and orange slices over mesclun</i>			
<b>Caesar Salad</b>	11.00		
<i>With Grilled Chicken</i>	14.00		
<i>With Grilled Shrimp</i>	15.00		

## *Les Assiettes*

<b>Escargots</b>	12.00	<b>L'Assiette de Saumon Fumé</b>	20.00
<i>Snails in a garlic butter and parsley sauce</i>			
<i>A platter of smoked salmon with diced hard-boiled egg, red onion, capers and toast</i>			
<b>Le Plateau de Charcuterie</b>	18.00/26.00	<b>Le Plateau des Fromages et Fruits</b>	18.00/26.00
<i>Gourmet</i>			
<i>(sm./lg)</i>			
<i>A platter of pate and sausage</i>			
<i>A platter of cheese and fresh fruit</i>			
<b>Crevettes à l'ail</b>	16.00	<b>Rondelettes de Chèvre Chaudes</b>	15.00
<i>Shrimp sautéed in olive oil with garlic and diced roasted red bell pepper</i>			
<i>Pan-sautéed goat cheese, caramelized red onion, homemade potato crisps, drizzled with honey</i>			
<b>Portobello Grillé</b>	14.00		
<i>Grilled Portobello cap, roasted red bell pepper, melted goat cheese, with a balsamic reduction</i>			

## *Les Moules Frites*

*Mussels served with French fries*  
25.00

<b>Muscadet</b>	<b>Tomate</b>	<b>Safran Crème</b>
<i>White wine, shallots, and garlic</i>	<i>Homemade tomato sauce</i>	<i>Saffron cream</i>
<b>Pernod</b>	<b>Curry Crème</b>	<b>Moutarde Crème</b>
<i>White wine, Pernod, diced garlic, shallot and tomato, finished with fresh basil</i>	<i>Mild curry cream</i>	<i>Whole grain mustard and cream</i>
<b>Poulette</b>		<b>Fromage Bleu</b>
<i>White wine, shallots, leeks, garlic &amp; cream</i>		<i>Blue cheese &amp; cream</i>

*If you have a food allergy, please speak to the owner, manager, chef or your server*

*20% gratuity added to parties of six or more*

## *Les Viandes et Volailles*

<p><b>Steak Grillé aux Quatre Poivres</b>                      36.00 Grilled New York shell steak in a peppercorn sauce served with fries and a side salad</p>	<p><b>Demi-Poulet et sa Sauce Diable</b>                      28.00 Half chicken marinated in mustard, pan roasted with breadcrumbs, served with fries and Diablo sauce</p>
<p><b>Bavette Grillée et sa Sauce à l'Echalote Confitée</b>                      28.00 Grilled hanger steak in a port wine shallot sauce with fries</p>	<p><b>Roasted Chicken 'au Natural'</b>                      28.00 Roasted half chicken served with mashed potatoes, broccoli and a lemon au jus</p>

## *Les Poissons et Crustacés*

<p><b>Pave de Saumon et sa Sauce au Poirot</b>                      28.00 Sautéed salmon finished with a leek sauce, served with mashed roasted cauliflower and cumin-spiced carrots</p>	<p><b>Filet de Sole Roti "En Salpicon"</b>                      28.00 Roasted sole topped with citrus accented onions and tomatoes, served with saffron rice and zucchini</p>
<p><b>Tournedos de Thon Cire</b>                      32.00 Pan seared yellow-fin tuna, Basmati rice &amp; steamed Broccoli, finished with a soy ginger sauce</p>	<p><b>Gambas Provencale</b>                      28.00 Jumbo shrimp flambéed with Pernod, garlic parsley butter sauce, served with Basmati rice and sautéed spinach</p>

## *Les Pates Fraiches*

<p><b>A la Carbonara</b>                      18.00 Linguini tossed in a bacon cream sauce, topped with an egg yolk</p>	<p><b>Façon "Campagne du Sud"</b>                      16.00 Linguini tossed in our homemade tomato sauce</p>
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*Gluten Free Pasta is now available*

## *Les Hamburgers*

*Served with tomato, onion, salad and fries  
Add sautéed mushrooms, sautéed onions, cheese, bacon, or an egg to any hamburger (additional cost)*

<p><b>Hamburger</b>                      16.50</p>	<p><b>Hamburger du Roi</b>                      18.00 Bacon, sunny side up egg &amp; Swiss cheese</p>
<p><b>Hamburger au Thon</b>                      20.00 Grilled tuna steak topped with a tomato- Cognac aioli</p>	<p><b>Hamburger et sa Sauce Diable</b>                      18.00 Goat cheese, mushrooms, Diablo sauce</p>
<p><b>Vegetarian Burger</b>                      16.00 Homemade tofu-based burger topped with a spicy mayo</p>	<p><b>Hamburger aux Trois Fromages</b>                      18.00 Three cheese burger (Swiss, Goat &amp; Brie)</p>
<p><b>BBQ Burger</b>                      18.00 Tossed with homemade BBQ sauce and topped with cheddar cheese and caramelized onions, served with rub-dusted sweet potato fries</p>	

## *Le Petit Déjeuner*

<b>Omelette Choix de 3 Ingrédients</b> <i>Choice of 3 (ham, peppers, mushrooms, onions, tomatoes, bacon, ratatouille, cheese), served with home fries and a side salad</i>	<b>12.00</b>	<b>Pain Perdu et Ses Fruits Frais</b> <i>French toast served with home fries and fresh fruit salad</i>	<b>12.00</b>
<b>Croissants aux Jambon et Fromage</b> <i>Homemade croissant topped with ham and melted Swiss cheese, served with a fruit cup</i>	<b>11.00</b>	<b>Américain</b> <i>Eggs any style served with bacon, home fries and salad</i>	<b>10.00</b>
<b>Omelette du Roi</b> <i>With smoked salmon and truffle oil, served with home fries and a side salad</i>	<b>14.00</b>	<b>Omelette au Saumon Chèvre</b> <i>With smoked salmon, goat cheese, and sautéed onions, served with home fries and a side salad</i>	<b>14.00</b>
<b>Œuf du Roi</b> <i>Poached egg on a goat cheese potato cake, over ratatouille</i>	<b>12.00</b>	<b>Omelette aux Epinards</b> <i>With spinach and goat cheese, served with home fries and a side salad</i>	<b>13.00</b>
<b>Salade de Fruit</b> <i>Fresh Fruit Salad</i>	<b>10.00</b>	<b>La Quiche du Jour</b> <i>Quiche of the day served with a side salad</i>	<b>12.00</b>
<b>Viennoiseries</b> <i>Plain or chocolate croissant</i>	<b>3.00</b>		

## *Les Sandwiches*

<b>Le Croque-monsieur</b> <i>Traditional French open-face ham and cheese sandwich served with fries</i>	<b>12.00</b>	<b>Le Saumon Fumé</b> <i>Smoked salmon with hard-boiled egg and tomato on a baguette with pesto and home-made mayonnaise, served with a side salad</i>	<b>14.00</b>
<b>Le Croque-madame</b> <i>Croque-monsieur with an egg sunny-side up served with fries</i>	<b>13.00</b>	<b>Le Potobello-Poulet Grille</b> <i>Sliced Portobello mushroom sautéed in truffle oil with grilled chicken and Swiss cheese on a toasted baguette, served with French fries</i>	<b>14.00</b>
<b>Le Tomate-Mozzarella-Prosciutto</b> <i>Mozzarella, tomato, prosciutto &amp; basil dressing on a baguette, served with a side salad</i>	<b>12.00</b>	<b>Le Poulet dans Ratatouille</b> <i>Grilled chicken and ratatouille on a baguette, served with a side salad</i>	<b>12.00</b>
<b>Le Club Sandwich</b> <i>Grilled chicken breast, ham, bacon, and Swiss cheese on country bread, served with a side salad</i>	<b>13.00</b>		

*Breakfast and sandwiches served between 8:00am and 4:00pm  
If you have a food allergy, please speak to the owner, manager, chef or your server  
Consuming raw or undercooked food items can increase the risk of food-borne illness*