

# LUNCH MENU

TUESDAY THRU FRIDAY

## LES SOUPES

### SOUPE DU JOUR

Daily soup inspiration 8

### SOUPE À L'OIGNON

Onion soup "Au gratin" 10

## LES SALADES

### SALADE MAISON

Mesclun mix greens with  
Marinated tomatoes,  
Niçoise olives, Parmesan, and  
Balsamic Vinaigrette 10

### SALADE ROQUEFORT

Belgian endive salad with  
Roquefort cheese,  
Julienne apple, walnuts, and  
Apple cider vinaigrette 12

### SALADE DE SAUMON

Pan roasted salmon fillet  
Served with organic mesclun,  
Marinated tomatoes, and  
French green beans  
Blue cheese and walnuts 18

## LES SANDWICHES

*Served with Housemade French  
fries and organic mixed greens*

### CROQUE MONSIEUR

Ham and grilled Swiss sandwich  
organic mixed greens 13  
Croque Madame 14

### LE SANDWICH CATALAN

Grilled Focaccia, Tapenade  
Bayonne Prosciutto, arugula  
avocado Aioli and fried egg  
Espelette pepper 15

## \$25 PRIX-FIXE 2 COURSE MENU

*Choose any two courses*

*Entrées served with  
Housemade French fries*

### SOUP OF THE DAY

OR

### ORGANIC MESCLUN SALAD

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### MUSSELS MARINIÈRES

OR

### BISTRO STEAK

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### CRÈME BRULÉE

OR

### CHOCOLATE MOUSSE

## APPETIZERS

### ESCARGOTS ATMOSPÈRE

Signature appetizer  
Marinated escargots baked in garlic butter 13

### PLATEAU DE CHARCUTERIE ET DE FROMAGE

Assorted cured meats and imported French cheeses  
Cornichons, Dijon mustard, dried fruits and nuts pairing 22  
Charcuterie only 17 Cheese only 15

### POULPE EN SALADE

Charred octopus salad, warm creamy quinoa with hearts of palm  
Garnish with sweet red onion and fresh herbs. Paprika oil 14

### CROTTIN DE CHÈVRE CHAUD

Grilled aged goat cheese, beet salad, organic arugula  
Dried cherries and toasted pistachios 12

### RILLETES DE SAUMON

Salmon Rillettes with fresh herbs and green peppercorn Aioli  
Grilled Baguette crostini 10

## ENTRÉES

*Our Housemade French fries are fried in peanut oil*

### MOULES MARINIÈRES

Steamed mussels, white wine, shallots, and garlic light cream broth 17  
With Housemade French fries add 5

### CARPACCIO DE BOEUF

Thin slices of raw Wagyu beef, Parmesan  
Organic extra virgin olive oil, fresh lemon 16

### L'ONGLET FRITES

Hanger steak, Housemade French fries, organic mixed greens,  
Mustard butter 23

### CONFIT DE CANARD

Mouillard duck leg Confit, wild mushroom Raviolis, baby carrots,  
French greens beans, red wine reduction 26

### SAINT-JACQUES À LA CRÈME DE TRUFFES

Sautéed scallops, wild mushroom Raviolis,  
Asparagus, and organic Arugula  
Truffled Parmesan cream sauce 29

### TRUITE AMANDINE

Pan seared trout, fingerling potatoes, baby carrots and French green beans  
Caper-lemon butter 22

### CRÊPE AU POULET

Chicken and mushroom Velouté Crêpe  
Housemade French fries, organic Mesclun 15

### SAUCISSES GRILLÉES

Choice of grilled spicy Lamb Merguez or  
Bistro style herbed Chipolatas French sausages  
Lyonnaise potatoes, Broccolini Fleurettes  
Four spice Jus 14

*Our Menu offers several gluten free options  
Ask your server*

## CUISINE : ADAM OLEJNICZAK

*Kitchen splits - Appetizers and salads 2 - Entrées 4*

*Consumption of raw or undercooked food may result in foodborne illness*