

LUNCH MENU

TUESDAY THRU FRIDAY

LES SOUPES

SOUPE DU JOUR

Daily soup inspiration 8

SOUPE À L'OIGNON

Onion soup "Au gratin" 11

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 organic mixed greens
and potato chips*

CROQUE MONSIEUR

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

FOCACCIA BALTIQUE

Grilled Focaccia
House-smoked salmon
Arugula, avocado Aioli
Fresh goat cheese spread 15

SIDES

House-made French fries
French green beans, mixed greens
vegetable Medley
House-smoked salmon
6

APPETIZERS

ESCARGOTS ATMOSPHERE

Signature appetizer
Marinated Escargots baked in garlic butter 13

FOIE GRAS POÊLÉ

Classic French delicacy: Seared duck Foie Gras
Cinnamon spiced cherries, Port Demi 25

TERRINE DE LAPIN

Rabbit Pâté, organic Arugula, Cornichons and Dijon mustard 11

RILLETTES DE SAUMON

Salmon, fresh herbs and green peppercorn Aioli spread in glass jar
Grilled Baguette crostini 12

ASSIETTE DE FROMAGES

Assorted imported French cheeses
Dried fruits and nuts pairing 15

BETTERAVE EN SALADE

Sliced beet, fresh goat cheese Quenelle, Julienne apple, walnuts
Red wine Vinaigrette 10

CROUSTILLANT DE BRIE

Fried Brie cheese, Arugula
Apple Puée, truffled honey 11

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 18

L'ONGLET FRITES

Hanger steak, Housemade French fries, organic mixed greens,
Mustard butter 25

CONFIT DE CANARD

Moulard duck leg Confit, Lyonnaise potatoes, 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

FOIE DE VEAU

Sautéed veal liver, Dauphinois potato Gratin
Broccolini Fleurettes, garlic butter 24

CRÊPE AU POULET

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

CUISINE : JEAN-MARC MÉTAIRIE

Kitchen splits - Appetizers and salads 2 - Entrées 4

Consumption of raw or undercooked food may result in foodborne illness