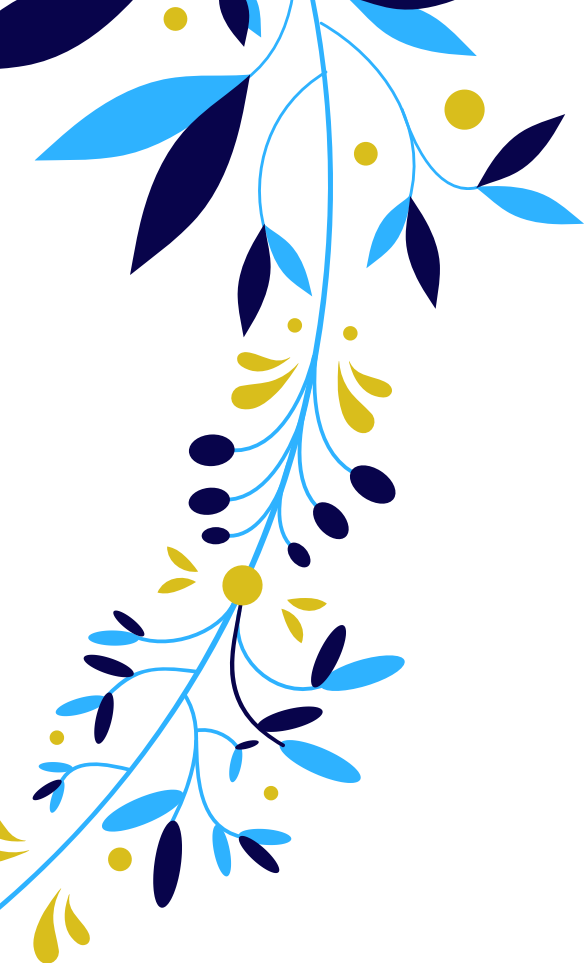




C'est La Vie!

DINNER MENU

APPETIZER

CASSOLETTE D'ESCARGOTS

snails in garlic and herbs

TOMATO MOZZARELLA SALAD

served with fresh basil

ONION SOUP AU GRATIN

served with toasts

FOIE GRAS (ADD + \$2)

Homemade terrine of semi cooked foie gras served with kiwi and pineapple chutney and toast

ASSIETTE DE FROMAGE (ADD + \$4)

assorted cheese (brie, blue, swiss and goat cheese)

ENTREE

MUSSELS MARINIÈRES

served with homemade french fries

ADD + \$1.50 for truffle french fries

BEEF BURGUNDY

beef stew in red wine sauce served with rice

BURGER À LA FRANÇAISE, SAUCE AU POIVRE

100% premium angus beef patty with pepper sauce and lettuce, tomato, onion, placed inside an hash brown bun (add. swiss cheese, blue cheese = \$2.00, add brie cheese = \$2.50, add bacon = \$2.00) served with homemade french fries

FETTUCINE A LA POULARDE

with chicken and mushrooms in a cream sauce

DUCK BREAST

served with orange sauce and sweet mashed potatoes

TARTIFLETTE

traditional dish from Savoie with potatoes, bacon, reblochon cheese, and onions served with mixed greens salad

DESSERT

TRADITIONAL CRÈME BRÛLÉE

bourbon vanilla flavor

CREPE SUZETTE

served with orange sauce, flambée Grand Marnier

PROFITEROLES (ADD + \$2)

round pastry filled with ice cream & covered hot chocolate

FRESH STRAWBERRIES CREPE (ADD + \$2)

served with whipped cream

Appetizer + Entree or Entree + dessert = \$27 plus tax and gratuity

Three courses = \$32 plus tax and gratuity

Wine pairing option available for \$16 (three glasses)