



DINNER MENU



ALL THE MEALS ARE OR CAN BE MADE GLUTEN FREE EXCEPT TWO DESSERTS : "TATIN" PIE AND CHOCOLATE LAVA CAKE.
PLEASE ASK YOUR WAITER.

APPETIZERS

- **HOMEMADE TERRINE OF SEMI COOKED FOIE GRAS SERVED WITH KIWI AND PINEAPPLE CHUTNEY \$12.50**
- **ONION SOUP GRATIN SERVED WITH TOAST \$6.80**
- **"CASOLETTE D'ESCARGOTS" (SNAILS IN GARLIC AND HERBS) \$8.50**
- **"RILLETES DE SAUMON" (SALMON RILLETES) SERVED WITH MIXED GREENS AND TOAST \$9.50**
- **SALADE LANDAISE (MIXED GREENS SALAD, PINE NUTS, BABY TOMATOES, PARMESAN, SMOKED DUCK BREAST, AND FOIE GRAS) \$10.50**

ENTRÉES

- **"POULET A L'ANCIENNE" - OLD-FASHIONED CHICKEN (CREAM, MUSHROOMS, BACON, ONION) SERVED WITH FRESH FETTUCCHINE PASTA \$18**
- **SIRLOIN STEAK WITH FRESH BEARNAISE SAUCE SERVED WITH GRATIN DAUPHINOIS AND ASPARAGUS \$22.50**
- **BEEF BOURGUIGNON - BEEF STEW IN RED WINE SAUCE SERVED WITH STEAMED POTATOES \$20**
- **RED SNAPPER FILLET WITH "SAUCE VIERGE" SERVED WITH A "JARDINIERE DE LEGUMES" (GARDEN VEGETABLES MIX) \$23.50**
- **DUCK BREAST WITH PEACHES, SWEET MASHED POTATOES \$16.95**
- **BASQUAISE STYLE OR OLD-FASHIONED STYLE FETTUCCHINE \$14**
- **MUSSELS (SERVED WITH HOMEMADE FRENCH FRIES) :**
 - **MARINIÈRES STYLE (IN WHITE WINE) \$14,**
 - **CREAMY STYLE \$15,**
 - **CURRY STYLE \$16,**
 - **TOMATO-BASIL STYLE \$16.80**

DESSERTS

- **TRADITIONAL CRÈME BRÛLÉE -BOURBON VANILLA FLAVOR \$7.50**
- **CHOCOLATE AND CARAMEL LAVA CAKE \$7.50**
- **HOMEMADE "TATIN" PIE WITH CHANTILLY CREME \$6.50**
- **"DAME BLANCHE" VANILLA ICE CREAM SERVED WITH HOT CHOCOLATE SAUCE AND WHIPPED CREAM \$7.50**

THE CONSUMPTION OF RAW UNDER COOKED FOOD AND SHELLFISH MAY INCREASE THE RISK OF FOOD-BORN ILLNESS AND MAY BE HARMFUL TO YOUR HEALTH. **PLEASE NOTE :** GRATUITY IS NOT INCLUDED IN OUR PRICES.