

C'est la Vie

SUMMER MENU

APPETIZERS

ESCARGOT \$11

Cassiolette of escargot with a garlic and parsley butter.

BOARD OF CHARCUTERIE AND CHEESE \$25

TERRINE DE FOIE GRAS DE CANARD \$17

Duck foie gras served with salad, fig jam, and toasted homemade brioche.

PÂTÉ MAISON AU PORC, AGNEAU ET PISTACHE \$14

Homemade pork, lamb, and pistachio pâté served with whole grain mustard and toasted baguette.

SOUPE GRATINÉE À L'OIGNON \$11

French onion soup gratinée with toasted bread and sweet cheese.

CAESAR SALAD

Small \$7 / Large \$12

Fresh romaine salad, homemade croutons, and shaved Italian Parmesan Caesar dressing.

WARM BRIE \$12

Melted brie with honey, garlic toast, fig jam, and walnut.

SALADE AUTOMNE

Small \$9 / Large \$16

Mixed green salad, sliced apple, walnut, raisin, shaved Italian Parmesan.

STEW POTS

LAMB TAGINE PRUNE AND APRICOT AND HONEY \$29

Lamb stew with honey sauce, prune and apricot, ras el hanout spice, served with couscous.

BOEUF BOURGUIGNON \$29

Beef Burgundy served with fresh fettuccine.

PASTA

FETTUCCHINI NORVÉGIENNE \$22

Goat cheese, smoked salmon, onion, tomato, bell pepper sauce.

FETTUCCHINI POULARDE \$19

Sautéed mushrooms and chicken over cream sauce.

FETTUCCHINI MÉRIDIONALE \$19

Leek and tomato and Parmigiano cheese.

SPECIALTIES BISTRO

QUICHE DU JOUR \$18.50

CROQUE MONSIEUR \$17

Toasted bread with ham covered with melted Swiss cheese.

Add an egg \$2.25

CROISSANT AU JAMBON \$17

Toasted croissant with ham covered with Swiss cheese.

Add an egg \$2.25

CROQUE LA VIE \$19

Toasted bread with eggplant, tomatoes, Swiss cheese, roasted bell pepper, avocado, fresh spinach, and brie.

Bon Appétit!

C'est la Vie

SUMMER MENU

SAVORY CRÊPES

Choice of buckwheat flour or white flour.

Served with a side of diced potatoes or house salad.

- HAM AND CHEESE** \$14
Swiss cheese and ham.
Add an egg \$2.25
- NORVÉGIENNE** \$19
Smoked salmon in a bell pepper,
tomato, onion sauce, and goat cheese.
- LANDAISE** \$19
Spinach, goat cheese, walnut,
tomato in a creamy sauce.
- MÉRIDIONALE** \$16
Swiss cheese, leek, and tomato.
- POULADE** \$18
Creamy mushroom and chicken sauce.
- SAVOYARDE** \$19
Potato, prosciutto, cream,
and raclette cheese.



SALADS

- AOSTE** \$18
Tomato mozzarella, heart of palm, prosciutto,
basil, olive oil, Kalamata olive, romaine.
- C'EST LA VIE** \$19
Prosciutto, chicken, pastrami, tomato,
heart of palm, Kalamata olive, romaine,
and mushroom.
- LYONNAISE** \$18
Bacon, grilled onion, fried potatoes,
Parmigiano, poached eggs, and romaine.
- MÉDITERRANÉENNE** \$18
Avocado, tomato, blue cheese, corn,
heart of palm, onion, Kalamata olive,
sunflower seeds on a bed of romaine.
- AMANDINE** \$18
Goat cheese coated with almond and nuts,
quickly fried, served on a romaine with
raisin, nuts, and one slice of tomato.
- NORDIQUE** \$24
Smoked salmon on toast, tuna salad,
cream cheese, capers, tomato, and romaine.



TOASTED PANINI SANDWICHES

Served with a side of diced potatoes or house salad.

- CANNOIS** \$19
Eggplant, tomato, roasted bell pepper,
Parmigiano, and pesto.
- NICE** \$18
Tomato, mozzarella, prosciutto, and pesto.
- MONTPELLIER** \$19
Chicken, tomato, bacon,
Parmigiano cheese, and pesto.
- SAINT-GERMAIN** \$16
Ham and Swiss cheese.



TARTINES

*Open-faced sandwiches on country bread.
Served with a salad or diced potatoes.*

- GAUGUIN** \$18
Smoked salmon, cream cheese,
capers, cucumber, basil, and olive oil.
- CÉZANNE** \$18
Tuna salad, avocado, tomato, cilantro.
- MONET** \$17
Olive tapenade, eggplant, roasted bell pepper,
tomato, goat cheese, and pesto.



DESSERTS

CRÈME BRÛLÉE
\$10



AFFOGATO
\$10



PROFITEROLE
\$12



FONDANT AU CHOCOLAT
with a scoop of ice cream



SWEET CRÊPES

*A variety of
Sweet Crêpes
available!*

Bon Appétit!