

BRASSERIE

HORS D'OEUVRE

Soupe a L'Oignon \$9
Traditional French Onion Soup.

B33 Tarts \$9
Warm Brie, goat cheese and caramelized onion tarts.

Escargots à la Bourguignonne \$11
Baked snails in a garlic and parsley butter sauce.

Rillettes de Lapin \$11
Rabbit Rillettes served with toasted baguette.

Vol-au-Vent Au Poulet et Champignons \$13
Chicken and mushrooms a shallot champagne sauce in puff pastry.

Ris de Veau au porto \$14
Fresh sweet breads with a port wine mushroom sauce.

*Tartare de Boeuf \$15
Traditional French beef tenderloin tartare.

FRUITS DE MER

*Assiette d' Huitres \$13
7 Fresh oysters on the half shell.

Coquillages \$13
Fresh middle neck clams sautéed in a garlic, parsley and white wine broth.



*Assiette de Crevettes \$14
Cold prawns served with a spicy aioli.

*Les Huitres Rockefeller \$15
7 Traditional oysters Rockefeller.

SALADES

B33 Salade Maison \$8
House salad of mixed greens with tomatoes, cucumbers, fresh beets, and goat cheese with balsamic vinaigrette.

Salade de Chevre Chaud \$10
Warm goat cheese croutons over mixed greens, fresh red peppers, hazelnuts in a balsamic dressing.



Salade d'Endives et de Betteraves \$11
Salad of fresh beets, Belgium endives and roasted walnuts with Roquefort vinaigrette.

Salade Lyonnaise \$11
*Poached egg and bacon over frisée lettuce with croutons and Dijon vinaigrette.

LES CLASSIQUES

*Poulet Rôti/Frites \$20
Roasted semi-boneless half free range chicken au jus with pommes frites and vegetables.

Moules Provençales \$22
Caramelized onions, garlic, tomatoes in a white wine sauce.

Coq au Vin \$25
Traditional French chicken dish of marinated chicken, onions, mushrooms, bacon and roasted potatoes in a red wine sauce.

Blanquette de Veau \$26
Traditional French veal casserole with carrots, roasted potatoes, fresh thyme, parsley and mushrooms in a white wine veal sauce.

Cassoulet \$27
Traditional French bean casserole with lamb, duck confit, and andouille sausage in a tomato sauce.

*Bouillabaisse \$27
Classic French Bouillabaisse with calamari, shrimp, clams, mussels, fish, scallops and roasted potatoes with a saffron fumè.

Bœuf Bourguignon \$28
Braised beef with garlic, onions, carrots, bacon and mushrooms in red wine sauce.

B33 Salmon \$28
Fresh salmon filet served with provençales sauce over fettucini pasta and vegetables.

*Steak/Frites \$30
NY Strip steak with your choice of a brandy peppercorn sauce or a beurre maitre d'hôtel, served with pommes frites and vegetables.

*Rôti de Canard au Cassis \$31
Roasted semi-boneless half duck with black currant sauce, served with au gratin potatoes and vegetables.

Jambe d'Agneau \$32
Lamb shank au jus served with roasted potatoes and vegetables.

DESSERTS

Tarte Tatin \$8
Fresh apple tart served with a French vanilla ice cream.

Crème Brulée \$8

Mousse au Chocolat \$8

Paris-Brest \$8

Parfait au Chocolat \$9

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have a medical condition.*

Some items may be fried in peanut oil.