

BRASSERIE

LUNCH

SALADES

Salade de Chevre Chaud \$8

Warm goat cheese croutons over mixed greens, fresh red peppers, hazelnuts in a balsamic dressing.

Salade de Poulet \$9.00

Roasted Chicken with mixed greens, caramelized onions, mandarin oranges, walnuts, crumbled goat cheese with balsamic dressing.



Salade d'Endives et de Betteraves \$9
Salad of fresh beets, Belgium endives and roasted walnuts with Roquefort vinaigrette.

Salade Lyonnaise \$9

Poached egg and bacon over frisée lettuce with croutons and Dijon vinaigrette.

Salade Niçoise \$13.00

Traditional French salad with spring mix, ahi tuna, tomatoes, cucumbers, green beans, potatoes, hard boiled eggs and red olives with Dijon mustard dressing.

NOS SANDWICHES

Served with a side salad and fruit cup or frites

Jambon Beurre \$10

Sliced ham, butter and cornichons.

Croque Monsieur \$9

Open face ham and Swiss cheese sandwich with a béchamel sauce.

Croque Madame \$10

Open face ham and Swiss cheese sandwich with a béchamel sauce and poached egg.

NOS QUICHES

Served with a side salad and fruit cup or frites

Quiche du jour M/P

Ask about our quiche of the day.

Quiche aux Epinards \$11

Spinach and goat cheese quiche.

Quiche Lorraine \$12

Ham and Swiss cheese quiche.

NOS MOULES

Served with a side salad and frites - \$16

Moules a la bière

Dijon mustard, garlic, tomatoes and parsley in a beer sauce.

Moules aux tomates concassées

Andouille sausage in a tomato sauce.

Moules Provençales

Caramelized onions, garlic, tomatoes in a white wine sauce.

LES CLASSIQUES

Served with a side salad

Cassoulet \$14

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

Coq au Vin \$14

Traditional French chicken dish of marinated chicken, onions, mushrooms, bacon and roasted potatoes in a red wine sauce.

*Poulet Rôti/Frites \$15

Roasted semi-boneless half free range chicken au jus with pommes frites.

Bouillabaisse \$15

Classic French Bouillabaisse with calamari, shrimp, clams, mussels, salmon, scallops and roasted potatoes with a saffron fumé.

*La Morue au vin Blanc \$16

Fresh cod baked in a white wine sauce with vegetables, sun dried tomatoes and roasted potatoes topped with garlic aioli and bread crumbs.

Bœuf Bourguignon \$16

Braised beef with garlic, onions, carrots, bacon and mushrooms in red wine sauce.

Blanquette de Veau \$16

Traditional French veal casserole with carrots, roasted potatoes, fresh thyme, parsley and mushrooms in a white wine veal sauce.

*Steak/Frites \$17

NY Strip steak with your choice of a brandy peppercorn sauce or a beurre maitre d'hôtel, served with pommes frites and vegetables.

DESSERTS

Tarte du Jour \$8

Crème brûlée \$8

Paris-Brest \$8

Mousse au Chocolat \$8

Profiteroles \$9
(contains nuts)

Parfait au Chocolat \$9
(contains nuts)

**Consuming raw or undercooked meat increases your risk of food borne illness.*