



CHARCUTERIES

3 FOR \$26 or 5 FOR \$40

SAUCISSON SEC Dry Sausage Plate with Pickles 9

SAUCISSON A L'AIL Garlic Sausage Plate with Pickles 10

ROSETTE DE LYON Pork Sausage Plate with Pickles 10

PÂTÉ DE CAMPAGNE Housemade Pork Paté Served with Pickle 14

MOUSSE DE FOIE DE VOLAILLE Housemade Chicken Liver Mousse
Served with Toast & Mustard 10

RILLETTE Housemade Shredded Pork Served with Pickles & Mustard 10

CHIFFONADE DE JAMBON CRU Country Style Ham, Pickles 9

TERRINE DE FOIE GRAS Duck Terrine (extra \$12 for combo) 22

FROMAGES

3 FOR \$24 or 5 FOR \$34

SINGLE ORDER Ask for our Daily Selection 10

Combos

3 FROMAGES & 3 CHARCUTERIES \$47

5 FROMAGES & 5 CHARCUTERIES \$68

RAW BAR

1/2 DZ OYSTERS 20

CLASSIQUES

OLIVES Marinated Mixed Olives, Herbes de Provinces 9

CRÈME DE BLEU Warm Blue Cheese Dip, Toast 10

FRENCH ONION SOUP Vegetable Broth, Caramelized Onions, White
Wine, Gratinated Cheese 15

MUSSELS Tomato White Wine Sauce, Shallots, Garlic, Parsley 22

ESCARGOTS Garlic & Parsley Butter 15

MAC & CHEESE Macaroni, Bechamel 16

QUICHE AUX CHAMPIGNONS Egg Custard in Puff Pastry, Crimini
Mushrooms, Gruyere, Mixed Greens 14

TUNA TARTARE Hand-Chopped Tuna, Mixed Greens 18

STEAK TARTARE AU COUTEAU Hand-Chopped Grass Fed Beef
Tenderloin, Mixed Greens 20

TARTINES

TOMATE Fresh Tomato, Basil Pesto, Pickled Red Onions 12

BRIE AU MIEL Melted Brie, Honey 12

SAUMON Smoked Atlantic Salmon, Basil Pesto, Pickled Red Onions, Capers,
Lemon Crème Fraîche 16

CHAMPIGNON Sauteed Mushrooms, Goat Cheese 14

AVOCADO Red Onions, Sesame Seeds 15

SANDWICHES

CROQUE PROVENÇAL Tomato, Gruyere, Basil Pistou 16

CROQUE MONSIEUR/MADAME Black Forest Ham, Gruyere,
Garlic Parmesan Bechamel 18/19

BLT Bacon, Lettuce, Tomato, Avocado, Dijon Mustard Mayo 17

POULET Marinated Chicken Breast, Lettuce, Tomato, Avocado, Mayo 19

STEAK Hanger Steak, Mixed Peppers, Swiss Cheese, Caramelized Onions 24

CASSOLETTES

3 FOR \$43 / 5 or FOR \$61 (1 OF EACH)



BOURGUIGNON MAISON Beef Braised Stew, Red Wine, Carrot,
Potato, Pearl Onions, Mushroom 16

MEATBALL Marinated Beef Meatballs, Fresh Crushed Tomato Sauce 15

POULET A LA CREME Braised Chicken, Mushroom Cream Sauce 14

SAUMON Atlantic Salmon, Tomato, Shallots, Black Olives, Capers 17

RATATOUILLE Tomato, Zucchini, Eggplant, Onions, Garlic, 14

HACHIS PARMENTIER Angus Ground Meat, Roasted Garlic Mash
Potatoes 15

CASSOLET DU SUD White Bean, Tomato, Duck Confit, Pork Sausage
16

SALADES

NIÇOISE Fresh Tuna Steak, Mixed Greens, Eggs, Potatoes, Haricots Verts,
Black Olives, Red Onions, Cherry Tomatoes, Anchovies, Shallot Dressing, Balsamic
Glaze 21

FERMIÈRE Mixed Greens, Roasted Chicken, Avocado, Tomato, Cucumber, Corn,
Red Onions, Shallot Vinaigrette 20

CRAB SALAD Arugula, Ginger, Scallions, Cucumber, Mint, Cilantro, Red
Onions, Cherry Tomato, Seasonal Dressing 19

DESSERTS

GATEAU AU CHOCOLAT Warm Chocolate Cake,
Salted Caramel Whipped Cream 10

TARTE TATIN Classic French Apple Pie, Cinammon Crème 10

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. 20% gratuity will be added to parties of 6 or more