



FOOD MENU

CHARCUTERIES

3 FOR \$22 / 5 FOR \$32

ORGANIC

SAUCISSON SEC Dry Sausage Plate with Pickles 8

SAUCISSON A L'AIL Garlic Sausage Plate with Pickles 8

ROSETTE DE LYON Pork Sausage Plate with Pickles 8

PÂTÉ DE CAMPAGNE Housemade Pork Pate Served with Toast and Pickles 12

MOUSSE DE FOIE DE VOLAILLE Housemade Chicken Liver Mousse Served with Toast & Mustard 7

RILLETTE Housemade Shredded Pork Served with Pickles & Mustard 8

CHIFFONADE DE JAMBON CRU Country Style Ham, Pickles 9

PATÉ EN CROÛTE Paté in Pastry 14

TERRINE DE FOIE GRAS Duck Terrine (extra \$10 for combo) 19

FROMAGES

3 FOR \$18 / 5 FOR \$28

SINGLE ORDER Ask for our Daily Selection 6

COMBOS

3 FROMAGES & 3 CHARCUTERIES : \$38

5 FROMAGES & 5 CHARCUTERIES : \$59

MUSSELS

CLASSIQUE Shallot, Garlic, Tomato Sauce, White Wine 20

A LA CREME Shallot, Garlic, Fennel, White Wine, Creme Fraiche, Chili flakes 21

MARINIERE Shallot, Garlic, Leak, White Wine, Cream 22

CLASSIQUES

OLIVES Marinated Mixed Olives, Herbes de Provinces 7

CRÈME DE BLEU Warm Blue Cheese Dip, Toast 9

ESCARGOTS Garlic and Parsley Butter Sauce 14

STEAK TARTARE AU COUTEAU Hand-Chopped Grass Fed

Beef Tenderloin. Served with French Fries 20

TUNA TARTARE Hand-Chopped Tuna, Jalapeno, Cilantro, Tomato, Scallions, Sesame Seeds, Ginger, Mixed Greens 18

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

LEEK SOUP Chicken Broth, Potato, Cream 12

MAC & CHEESE Macaroni, Bechamel, Bread Crumble 15

PATÉ EN CROÛTE Served with Pickles & Grain Mustard 14

HANGER STEAK Served with 3 sauces and French Fries (Bernaise, Bourguignon, Red Wine Sauce) 16

TARTE AUX TOMATES Tomato , Egg Pastry Puff 14

LEEK VINAIGRETTE Soft Boiled Egg, Red Wine Vinegar 15

TARTINES

TOMATE Fresh Tomato, Pickled Onions, Basil Pesto 9

BRIE AU MIEL Melted Brie, Honey 11

BASQUE Country Ham, Goat Cheese, Pepper, Piment D'Espelette 14

DUCK Duck Breast, Parsnip Sauce, Fig Jam 17

CHAMPIGNON Sauted Mushrooms, Goat Cheese 14

AVOCAT Avocado, Sesame Seeds, Chili Oil 14

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

VEGE Sauteed Seasonal Vegetables 12

SALADES

NICOISE Fresh Tuna Steak, Mixed Greens, Eggs, Potatoes, Haricots Verts, Black Olives, Red Onions, Cherry Tomatoes, Anchovies , Shallot Dressing, Balsamic Glaze 20

LA FERMIERE Mixed Greens, Grilled Chicken, Avocado, Tomato, Cucumber, Corn, Red Onions, Lemon Dressing 16

ENDIVE Arugula, Blue Cheese, Pecan, Shallot Dressing 14

TRUITE FUME Mixed Greens, Fresh Herbes, Capers, Scallions, Water cress, Horseradish Dressing 18

CASSOLETTE 3 FOR \$38 & 5 FOR \$55

BOURGUIGNON MAISON Beef Braised Stew, Red Wine, Carrots, Potatoes, Pearl Onions, Mushrooms 16

MEATBALL Marinated Beef Meatballs, Fresh Crushed Tomatoes 15

POULET A LA CREME Braised Chicken, Mushroom Cream Sauce 14

SAUMON PROVENCAL 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

POT AU FEU Chuck Meat, Leeks, Parsnips, Turnips, Potatoes, Carrots, Celery 17

CAULIFLOWER GRATIN Bechamel Sauce, Parmesan Cheese, Bread Crumble 12

LEEK VINAIGRETTE Red Wine Vinegar 12

TARTIFLETTE Bacon, Caramelized Onions, Swiss Cheese, Creme Fraiche 15

SANDWICHES

LE BURGER

COMES WITH FRIES

Double Patty, Pickles, Caramelized Onions, Brie Cheese, Blue Cheese, Lettuce, Housemade Sauce 20

LE BURGER SAUMON Lettuce, Tomato, Onions, Tartare Sauce 21

LE VEGE BURGER Lettuce, Tomato, Onions, Housemade Sauce 16

CROQUE PROVENCAL Tomato, Gruyere, Garlic Parmesan Bechamel, Mustard Spread, Basil Pistou 12

CROQUE MONSIEUR/MADAME Black Forest Ham, Gruyere, Garlic Parmesan Bechamel, Mustard Spread 15/17

CROQUE AU SAUMON Saumon Fume, Garlic Parmesan Bechamel, Mustard Spread 18

POULET Marinated Chicken Breast, Lettuce, Tomato, Avocado, Parmesan Ailoli 16

CREVETTES Marinated Shrimps, Lettuce, Tomato, Onion, Avocado Mayo 16

MERGUEZ Caramelized Onions, Swiss Cheese, Lettuce, Harissa Mayo 18

PULLED PORK Barbecue Sauce, Coleslaw 16

DESSERT

CHOCOLATE CAKE Warm Chocolate Cake, Salted Caramel Whipped Cream 9

TARTE TATIN Classic French Apple Pie, Cinammon Crème 9

VANILLA POT DE CREME Whipped Cream 9