

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.



# FOOD MENU

## CHARCUTERIES

3 FOR \$26 / 5 FOR \$40

ORGANIC

- 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 Pate Served with Toast and Pickles 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 / 5 FOR \$34

**SINGLE ORDER** Ask for our Daily Selection 10

## COMBOS

3 FROMAGES & 3 CHARCUTERIES : \$47  
5 FROMAGES & 5 CHARCUTERIES : \$68

## CLASSIQUES

- OLIVES** Marinated Mixed Olives, Herbes de Provenances 9
- CRÈME DE BLEU** Warm Blue Cheese Dip, Toast 10
- ESCARGOTS** Garlic and Parsley Butter Sauce 15
- STEAK TARTARE AU COUTEAU** Hand-Chopped Grass Fed Beef Tenderloin 20
- TUNA TARTARE** Hand-Chopped Tuna, Jalapeno, Cilantro, Tomatoes, Scallions, Sesame Seeds, Ginger, Mixed Greens 18
- MAC & CHEESE** Macaroni, Bechamel, Bread Crumble 15

## TARTINES

- TOMATE** Fresh Tomatoes, Pickled Onions, Basil Pesto 12
- BRIE AU MIEL** Melted Brie, Honey 14
- JAMBON** Country Ham, Arugula, Chili Oil 14
- CHAMPIGNON** Sauted Mushrooms, Goat Cheese 14
- AVOCAT** Avocado, Sesame Seeds, Chili Oil 16
- SMOKED SAUMON** Smoked Atlantic Salmon, Pickled Onions, Capers, Lemon Crème Fraîche, Basil Pesto 17

## SANDWICHES

- CROQUE PROVENCAL** Tomatoes, Gruyere, Garlic Parmesan Bechamel, Mustard Spread, Basil Pistou, Mixed Greens 16
- CROQUE MONSIEUR/MADAME** Black Forest Ham, Gruyere, Garlic Parmesan Bechemel, Mustard Spread, Mixed Greens 18/19

## CASSOLETTE 3 FOR \$40 & 5 FOR \$65

- BEET** Roasted Beets, Goat Cheese, Pistachio, Balsamic Dressing 14
- WARM ZUCCHINI** Roasted Tomatoes, Garlic, Goat Cheese 14
- SHRIMP BROCHETTE** Pineapples, Roasted Red & Green Peppers, Onions 16
- CALAMARI** Cherry Tomatoes, Cucumbers, Red & Green Peppers, Red Onions, Mint, Lemon Parsley Dressing 16
- OCTOPUS** Potatoes, Red Onions, Roasted Red Peppers, Capers, Parsley, Lemon Dressing 18
- CHICKPEA** Cherry Tomatoes, Red Onions, Parsley, Avocado, Cucumber, Lemon Dressing 12
- BRUSSEL SPROUT SALAD** Candy Walnuts, Comte Cheese, Lemon Dressing 14
- MERGUEZ COUSCOUS SALAD** Cucumbers, Red & Green Peppers, Tomatoes, Red Onions, Lemon Dressing 16
- BAKED SAUMON** Mango Salsa, Red Onions, Cilantro, Cherry Tomato, Lime Dressing 17
- BAKED CHICKEN** Pineapple Salsa, Cherry Tomatoes, Red Onions, Avocado, Jalapenos, Cilantro, Lime Dressing 15

## SALADES

- FERMIÈRE** Roasted Chicken, Mixed Greens, Avocado, Tomatoes, Cucumbers, Corn, Red Onions, Shallot Vinaigrette 20
- LA NIÇOISE** Fresh Tuna Steak, Mixed Greens, Eggs, Potatoes, Haricots Verts, Radish, Black Olives, Red Onions, Cherry Tomatoes, Shallot Dressing, Balsamic Glaze 20

## DESSERT

- CHOCOLATE CAKE** Warm Chocolate Cake, Salted Caramel Whipped Cream 10
- TARTE TATIN** Classic French Apple Pie, Cinammon Crème 10