

Brunch Menu

Les Entrées

Soupe du Jour

7

Soupe à l'oignon gratinée

Our homemade french onion soup topped with melted gruyere cheese

Sm: 9

Lrg: 11

*Add a green side salad or homemade frites for 6

Salad Papillon

Seasonal greens tossed in our tarragon dressing with egg, grated swiss & topped with a fresh asparagus spear

9

Salade César

Tossed in our spicy, garlic anchovy dressing

8

Salade de Betterave et Orange

Beet salad with fresh orange

12

Escargot en croûte

Escargots Bourgogne with a garlic parsley butter served in a vol au vent

11

Duo de St. Jacques et Crevettes

sauce, Crème Fumée

Tiger shrimps & Scallops in a smoky cream sauce

12

Moules Marinière

Steamed mussels in a broth of wine, butter, fresh dill, onion & garlic

*Add a serving of our homemade frites for 6

10

Assiette de Charcuterie Pour Deux

An assortment of house made patés and dry French sausage with cornichons for two

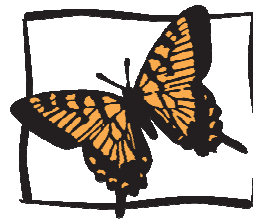
22

Trio de Terrines Maison

Our three house patés: Terrine de Campagne, duck rillettes, paté de foie de Volaille

14

Le Papillon



On Front

Les Crêpes

Crêpe au Saumon

House cured salmon, asparagus, Hollandaise sauce

16

Crêpe Bourguignonne

Classic French beef ragout marinated in Red Wine

16

Crêpe Maritime

Baby Shrimps, Bay Scallops in a white wine cream sauce

16

Crêpe aux Asperges

Fresh Asparagus, cheddar cheese & bechamel

17

Crêpe Mixte

Black forest ham & cheddar cheese

14

Crêpe au Poulet

Chicken and mushrooms in a tarragon cream sauce

16

Crêpe St. Laurent du Marché

Black forest ham or bacon, fresh cooked apples and Cheddar cheese

15

Crêpe Florentine

Fresh Spinach, cheddar cheese & béchamel sauce with or without garlic mushrooms

15

Table Syrup served complimentary on request.
For Pure Quebec Maple Syrup: add 2.00

Plats Principaux

Quiche Lorraine

A traditional quiche with double smoked bacon, swiss cheese and onion served with frites or salad 14

Omelette Mixte

Black Forest Ham & Gruyere cheese Served with frites or salad vert 13

Omelette végétarienne

Mushrooms & Gruyere cheese Served with frites or salad vert 13

Pain doré

French toast, seasonal fruit compote, Québec maple syrup, real whipped cream 11

Croque-monsieur en brioche

Black Forest ham & Gruyère cheese sandwich on grilled egg bread 11
Add a fried egg on top for 1.50

Oufs Bénédicte

Two poached eggs, Black Forest ham, toasted English muffin, Hollandaise sauce 12

Oufs Belle-Hélène

Two poached eggs, house cured salmon, toasted English muffin, Hollandaise sauce 14

Oufs Florentine

Two poached eggs, sautéed spinach, toasted English muffin, Hollandaise sauce 11

Ravioles du Royans

A specialty of southeast France, small pasta squares stuffed with Comté cheese, fromage blanc & parsley, tossed in extra virgin olive oil with chives 16

Fourtière Maison

Our authentic Québécois meat pie of seasoned pork, veal and beef, served with your choice of frites or salad vert 19

Steak Frites

Pan-seared top sirloin, shallot demi-glace and our homemade frites 20

Come in for dinner to try our

Nouvelle Table D'hôte

35.00

Appetizer

(Please choose one)

Chef's Salad

Our Head Chefs choice salad du jour

Grawlaç de saumon au crabe

House cured salmon stuffed with crab meat with a cream chive dressing

Petit soupe à l'oignon gratinée

Bowl of our famous French onion soup

Main Course

(Please choose one)

Poisson du jour

Our fish of the day with our daily vegetables

Pavé de boeuf

Pan-seared 6oz. top sirloin steak, Bordelaise sauce, pommes chips, and our vegetables du jour.

Chef's Choice

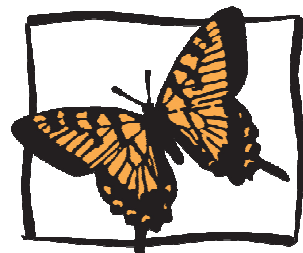
A third plat principal of the chef's choosing

Dessert du Jour

Served during dinner service

A gratuity of 18% will be added pre-tax to groups of six or more

Le Papillon



On Front

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