



PATIO

APPETIZERS

Cold soup
9.95

Salad Maison
*A mix of baby greens, Boston lettuce and Belgian endive with our famous
Vinaigrette dressing*
8.95

Caesar Salad
Crisp Romaine lettuce, home-made croutons and an original garlic dressing
9.50

Asparagus Salad “Aux lardons”
A mix of baby greens with lardons, asparagus and goat cheese
11.50

Pâté
A coarse pâté of chicken liver and pork
11.50

Grilled Calamari
*With lemon, balsamic vinegar and virgin olive oil on a bed of greens with
Diced tomatoes and curly endive*
13.95

Pomme Frites
A basket of our signature fries
5.50

SANDWICH “PARISIENNE”

Served on French baguette with a mixed green salad and a garnish of baby gherkins

Prosciutto
Prosciutto, lettuce, tomato, Swiss cheese and butter
13.95

Smoked Salmon
Topped with creamy goat cheese
13.95

Grilled Chicken Breast
With roasted red peppers and mayonnaise
13.95

Roast beef
Roast beef with arugula salad, red onions and guacamole
13.95

SALAD ENTREES

Salad “Niçoise”
Cold tuna, anchovies, potatoes, green beans, tomatoes, hard-boiled egg, lettuce and cucumbers in a light vinaigrette
16.50

Shrimp and Smoked Salmon
Over mixed lettuce with tomatoes, onions, capers and cucumber
17.50

Grilled Chicken Caesar
Freshly grilled chicken breast marinated in balsamic vinegar on a bed of Caesar salad
17.95

Poached Salmon “Verte”
Cold Atlantic salmon with a light pesto mayonnaise, served on a bed of mixed greens
17.50



ENTREES FROM THE GRILL

*Accompanied by our original pomme frites.
Substitution for grilled vegetables, add \$2.50*

8oz Chop Steak

Seasoned and cooked to your specifications, with our delicious peppercorn sauce.
16.95

Onglet steak

Tasty grilled flank steak with pomme frites.
21.50

Classic "Steak and Frites"

10 oz N.Y. Striploin off the grill.
31.50

Lamb loin

Grilled lamb loin with merlot sauce
26.50

Grilled Calf Liver

Provimi liver with herb butter and a side of pomme frites.
21.50

Rainbow trout filet

Grilled filet of trout topped with fresh dill butter.
22.50

Side of grilled vegetables

5.50

DESSERTS

Crème Caramel

A delicious and light caramel custard baked with "Grand Marnier"
9.50

Mousse au Chocolat

Pure, rich chocolate with a light touch of orange flavour.
9.50

Coupe Melba

French vanilla ice cream with poached peach and fruit coulis.
12.50

Ice cream or Sherbet

Choose from one of our all natural flavours.
7.50

Cheese plate

An assortment of imported cheeses.
16.50

***DUE TO WEATHER CONDITIONS
FOOD SERVICE MAY BE INTERRUPTED AT ANYTIME;
SORRY FOR THE INCONVENIENCE***

**** Please note that for parties of 8 or more people, a 15% gratuity will be added to the bill *
Summer 2017***