



## Lunch from 11:30 to 2 p.m.

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<b><u>CRÊPE "AU GRATIN"</u></b> : Ham wrapped in crêpe, baked in a mushroom béchamel sauce and topped with bread crumbs and melted Swiss cheese.	<b>14.50</b>
<b><u>ONION TART "ALSACIENNE"</u></b> : Baked in a béchamel sauce with onions and bacon, served with a mixed green salad vinaigrette.	<b>15.50</b>
<b><u>QUICHE OF THE DAY</u></b> : Quiche made daily with a mixed green salad vinaigrette.	<b>13.95</b>
<b><u>OMELETTE DU JOUR</u></b> : A fluffy omelette with a mixed green salad vinaigrette.	<b>12.95</b>
<b><u>MERGUEZ FRITES</u></b> : spicy lamb sausages & frites with a side of rouille.	<b>18.75</b>
<b><u>MUSSELS "MARINIÈRE"</u></b> : Fresh steamed P.E.I. mussels in a light broth of white wine, garlic , onion, butter, parsley and herbs, served with frites.	<b>14.50</b>
<b><u>SANDWICH "PARISIENNE"</u></b> : On a French baguette, choices include one of the following: pâté, rillettes , brie, smoked salmon or ham & cheese, served with sliced tomatoes and cucumbers on a bed of mixed greens with Dijon mustard and Gherkins.	<b>13.95</b>
<b><u>CROQUE MONSIEUR</u></b> : Black forest ham and melted Swiss cheese on toasted white bread with mixed green salad.	<b>13.95</b>
<b><u>CROQUE MADAME</u></b> : Smoked salmon and melted Swiss cheese on toasted white bread with mixed green salad.	<b>14.95</b>
<b><u>CAESAR SALAD</u></b> : Crisp Romaine lettuce, home-made croutons and our original garlic dressing.	<b>Small 9.50 Large 14.50</b>
<b><u>SALADE DU JOUR</u></b> : Seasonal ingredients chosen by Chef Alain. (market price)	
<b><u>SALADE "NIÇOISE"</u></b> : Tuna, anchovies, new potatoes, hard-boiled eggs, green beans, tomatoes, lettuce and cucumbers in a light vinaigrette dressing.	<b>17.50</b>
<b><u>GRILLED CHICKEN CAESAR</u></b> : Freshly grilled chicken breast marinated in balsamic vinegar on a bed of Caesar salad.	<b>18.50</b>
<b><u>SALADE MERLOT</u></b> : Spring mix, baby spinach leaves, roasted goat cheese tomatoes, asparagus, artichoke hearts and red peppers.	<b>15.95</b>
<b><u>SHRIMPS &amp; MUSSELS SALAD "MADRAS"</u></b> : Cold shrimps and warm curried mussels , on a bed of organic baby spinach, with tomatoes , green beans, roasted red Peppers, cucumbers, house vinaigrette dressing.	<b>17.50</b>
<b><u>POACHED SALMON "SAUCE VERTE"</u></b> : Cold poached Atlantic salmon with a pesto sauce, served with a side of green salad.	<b>19.50</b>

(fall 2017)

**\* Full dinner menu is also available at lunch time \***