



PATIO

APPETIZERS

Cold soup
10.95

Salad Maison
A mix of baby greens, Boston lettuce, cherry tomatoes and Belgian endive with our famous Vinaigrette dressing
10.50

Caesar Salad
Crisp Romaine lettuce, home-made croutons and an original garlic dressing
11.50

Asparagus Salad
A mix of baby greens with asparagus
14.50

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
15.50

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
14.50

Smoked Salmon
Topped with creamy goat cheese
14.50

Grilled Chicken Breast
With roasted red peppers and mayonnaise
14.50

Merguez
Lamb sausages with harissa mayonnaise
14.50

SALAD ENTREES

Salad “Niçoise”
Cold tuna, anchovies, potatoes, green beans, tomatoes, hard-boiled egg, lettuce and cucumbers in a light vinaigrette
17.50

Lobster and shrimps
Lobster, shrimps, roasted red pepper, green pepper on a bed of romaine lettuce and house dressing
18.50

Grilled Chicken Caesar
Freshly grilled chicken breast marinated in balsamic vinegar on a bed of Caesar salad
18.50

Poached Salmon “Verte”
Cold Atlantic salmon with a light pesto mayonnaise, served on a bed of mixed greens
19.50



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.
18.50

Onglet steak

Tasty grilled flank steak with pomme frites.
23.50

Classic “Steak and Frites”

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

Lamb Chops

Grilled lamb chops with herbes de provence
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 2018***