



Lunch from 11:30 to 2 p.m.

<u>CROISSANT "DAUPHINOIS"</u> : Ham, mushrooms filled croissant, baked in a béchamel sauce and topped with Swiss cheese.		14.50
<u>ONION TART "ALSACIENNE"</u> : Baked in a béchamel sauce with onions and bacon, Served with a mixed green salad vinaigrette.		15.50
<u>QUICHE OF THE DAY</u> : Quiche made daily with a mixed green salad vinaigrette.		14.50
<u>OMELETTE DU JOUR</u> : A fluffy omelette with a mixed green salad vinaigrette.		13.50
<u>MERGUEZ FRITES</u> : spicy lamb sausages & frites with a side of rouille.		18.75
<u>MUSSELS "MARINIÈRE"</u> : Fresh steamed P.E.I. mussels in a light broth of white wine, garlic, onion, butter, parsley and herbs, served with frites.		14.50
<u>SANDWICH "PARISIENNE"</u> : 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.		14.50
<u>CROQUE MONSIEUR</u> : Black forest ham and melted Swiss cheese on toasted white bread with mixed green salad.		14.50
<u>CROQUE MADAME</u> : Smoked salmon and melted Swiss cheese on toasted white bread with mixed green salad.		15.50
<u>CAESAR SALAD</u> : Crisp Romaine lettuce, home-made croutons and our original garlic dressing.	Small	11.50
	Large	15.50
<u>SALADE DU JOUR</u> : Seasonal ingredients chosen by Chef Alain. (market price)		
<u>SALADE "NIÇOISE"</u> : Tuna, anchovies, new potatoes, hard-boiled eggs, green beans, tomatoes, lettuce and cucumbers in a light vinaigrette dressing./ with grilled salmon		17.50 22.50
<u>GRILLED CHICKEN CAESAR</u> : Freshly grilled chicken breast marinated in balsamic vinegar on a bed of Caesar salad.		18.50
<u>SALADE MERLOT</u> : Spring mix, baby spinach leaves, roasted goat cheese tomatoes, asparagus, artichoke hearts and red peppers.		15.95
<u>SHRIMPS & MUSSELS SALAD "MADRAS"</u> : Cold shrimps and warm curried mussels , on a bed of organic baby spinach, with tomatoes , green beans, roasted red Peppers, cucumbers, house vinaigrette dressing.		18.50
<u>POACHED SALMON "SAUCE VERTE"</u> : Cold poached Atlantic salmon with a pesto sauce, served with a side of green salad.		22.50

(fall 2018)

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