



PATIO

APPETIZERS

Gazpacho
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

Pâté
A coarse pâté of chicken liver and pork
12.50

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

Shrimp
Grilled shrimps, aioli, red onions
15.50

Smoked Salmon
Topped with creamy goat cheese
14.50

Grilled Chicken Breast
With roasted vegetables and mayonnaise and herbs
15.50

Vegetarian
Assorted grilled vegetables and pesto
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 arugula salad and lemon dressing
19.50

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

Duck salad
Duck confit served on a bed of arugula salad, cherry tomatoes, Walnuts with an orange dressing
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*

Classic “Steak and Frites”

*N.Y. Striploin off the grill.
31.50*

Grilled salmon

*Served with a dill butter
26.50*

Onglet steak

*Tasty grilled hanger steak with “maitre d’hôtel” butter
23.50*

Side of grilled vegetables

5.50

BURGERS

On a bun served with lettuce, tomato, onions and pomme frites

Beef burger

*Beef burger with Swiss cheese
19.50*

Beef and blue cheese

*Beef burger with blue cheese
19.50*

Lamb burger

*Lamb burger served with brie cheese and onions
21.50*

DESSERT

MOUSSE AU CHOCOLAT

*Pure, rich chocolate with a light orange zest
9.50*

CRÈME CARAMEL

*A delicious and light caramel custard baked with “grand Marnier”
9.50*

CHOICE OF ICE CREAM OR SHERBET

*Choice of either vanilla, chocolate or raspberry
7.50*

SUMMER COUPE

*Vanilla ice cream with fresh berries, whipped cream and fruit coulis
12.00*

**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 2019*