



# LE DINER

## Appetizers (hors d'oeuvre)

<b>SOUPE A L'OIGNON GRATINEE</b> .....	11
Caramelized onion soup with loads of onions, croutons and cheese!	
<b>ESCARGOTS</b> .....	11
6 snails out of their shell, in an unforgettable white wine garlic cream sauce	
<b>SMOKED SALMON PLATE*</b> .....	1/2 plate 15 - FULL 18
Thinly sliced cold smoked salmon served with Tuscan bread and a small salad	
<b>ASSIETTE DE FROMAGE</b> .....	1/2 plate 15 - FULL 18
Swiss, brie, chèvre and blue cheese, walnuts, and a small salad	
<b>ASSIETTE DE CHARCUTERIE</b> .....	1/2 plate 15 - FULL 18
Prosciutto, saucisson, ham, and cornichons, and a small salad	
<b>FRENCH PATEE PLATE</b> .....	14
French Pâtée with baguette and dijon mustard	
<b>CAMEMBERT</b> .....	14
The flavorful soft French cheese, Camembert, breaded and deep-fried! Served with jam	

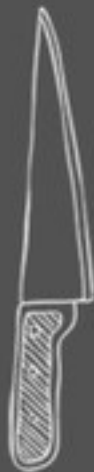
## Tarte Flambee

Flatbread with sour cream, bacon and onion, a classic Alsatian favorite

<b>TARTE FLAMBEE ORIGINAL</b> .....	13
<b>TARTE FLAMBEE GRATINEE</b> add Swiss cheese.....	14
<b>TARTE FLAMBEE FORESTIERE</b> add Swiss cheese and mushroom.....	15
<b>TARTE FLAMBEE</b> with PROSCIUTTO, ARUGULA SALAD and CHERRY TOMATO.....	15

## Salads

<b>SALADE NICOISE</b> .....	20
Mixed green, tuna, potato, tomato, bell peppers, red onion, hard boiled egg, black olives and anchovies creating this classic French salad!	
<b>SALADE CHEVRE CHAUD</b> .....	1/2 PLATE 14 - FULL 19
Mixed green, pears and walnuts served with soft goat cheese on toasted baguettes	





**Entrees, (plat principal) Served with a small salad**  
*(\$5 fee for Splitting entrees)*

<b>CANARD A L'ORANGE</b> .....	31
Half of a duck <b>CRISPY</b> , with an orange mustard glaze	
<b>PORC SHANK OSSO-BUCO</b> .....	31
Overnight slowly roasted Kurobuta pork shank in a red wine gravy	
<b>BOEUF BOURGUIGNON</b> .....	28
Classic beef stew, cooked in red wine, carrots, bacon and mushrooms	
<b>CORDON BLEU</b> .....	27
Breaded chicken breast with ham and swiss cheese served with our mushroom cream Sauce	
<b>FILET MIGNON AU POIVRE</b> .....	29
Filet mignon wrapped in bacon, seared on the stove with black peppercorn and brown gravy	
<b>FILET MIGNON BEURRE MAITRE D'HOTEL</b> .....	29
Filet mignon wrapped in bacon, seared on the stove and served with garlic butter medallion on top	
<b>LAMB CHOPS</b> .....	27
Lamb chops seared and served with brown gravy and a side of your choice	
<b>ESCALOPE PANNEE</b> .....	24
Tender breaded chicken cutlet, breaded and deep-fried	
<b>ESCALOPE PANNEE A LA CREME</b> .....	25
Breaded chicken cutlet deep-fried served with our mushroom cream sauce	
<b>3 SCALLOPS AND 3 SHRIMP</b> in a creamy blue cheese sauce.....	27
Seared Scallops and Shrimp sautéed and topped with a delightful sauce	
<b>SHRIMP A LA VODKA</b> .....	25
Sautéed shrimp in a delightful light tomato vodka cream sauce	
<b>SALMON FILET</b> .....	26
Wild salmon filet served over couscous with vegetables and Moroccan spices	

**Side selections. \$6**

French fries
White rice
Sauteed potatoes in parsley butter and garlic
Fettuccine pasta
Red Cabbage cooked in red wine with bacon and onions
Vegetable of the day

**Extra sauce. \$4**

Mushroom cream sauce
Brown gravy
Orange mustard Glaze

**Bread basket,**

6 SLICES.....	\$2.50
8 SLICES.....	\$3

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## Savory crêpes

Served with a small salad

LA VOSGIENNE.....	18
Prosciutto, brie, sour cream and raisins served with a sunny-side egg on top!	
PARISIENNE.....	18
Ham, mushroom, béchamel, swiss cheese	
LA BRETONNE.....	18
Melted brie cheese, apple, hard cider and toasted almonds	
L'ATLANTIQUE.....	18
Smoked salmon, Norwegian sauce (sour cream, mustard, honey)	

## Home-made desserts

LAVENDER CREME BRULEE.....	12
MOUSSE AU CHOCOLAT.....	12
LEMON CURD TARTELETTE.....	12
PEACH SUNDAE.....	12

## Sweet crêpes

CREPE LEMON CURD.....	12
CREPE SALTED CARAMEL.....	12
CREPE NUTELLA.....	12
CREPE SUZETTE orange marmalade with Cointreau Flambee.....	12

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

