



Alsace
menu

Alsace French Bistro

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Dinner menu

Appetizer

MINI RATATOUILLE QUICHE	10
Vegetables and goat cheese in a homemade crust, side salad	
SOUPE A L'OIGNON GRATINEE	12
Caramelized onion soup with loads of onions, croutons and cheese!	
ESCARGOTS	12
6 snails out of their shell, in an unforgettable white wine garlic cream sauce	
SMOKED SALMON PLATE*	1/2 plate 15 - FULL 18
Thinly sliced cold smoked salmon served with Tuscan bread	
ASSIETTE DE FROMAGE	1/2 plate 15 - FULL 18
Swiss, brie, chèvre and blue cheese, walnuts, and a small salad	
FRENCH PATEE PLATE	15
French Patée with baguette and dijon mustard and Cornichons	
CAMEMBERT	15
The flavorful soft French Camembert, breaded, deep-fried! Served with jam	

Tarte Flambee

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

TARTE FLAMBEE ORIGINAL	13
TARTE FLAMBEE GRATINEE add Swiss cheese	14
TARTE FLAMBEE FORESTIERE add Swiss cheese and mushroom	15

Salads

SALADE NICOISE	20
Mixed green, tuna, potato, tomato, bell peppers, red onion, hard boiled egg, black olives and anchovies creating this classic French salad!	
SALADE CHEVRE CHAUD	1/2 PLATE 15 - FULL 20
Mixed green, pears and walnuts served with soft goat cheese on toasted baguettes and honey	



Entrees (plat principal)

*Served with a small salad and a side selection
(\$8 fee for Splitting entrees)*

CANARD A L'ORANGE	31
Half of a duck CRISPY, with an orange mustard glaze	
OSSO-BUCO PORC SHANK	31
slowly roasted pork shank with brown gravy	
BOEUF BOURGUIGNON	28
Classic beef stew, cooked in red wine, carrots, bacon and mushrooms	
CORDON BLEU	28
Breaded chicken breast with ham and Swiss cheese served with our mushroom cream Sauce	
FILET MIGNON AU POIVRE	30
8oz Filet mignon wrapped in bacon, seared on the stove with black peppercorn and brown gravy	
FILET MIGNON BEURRE MAITRE D'HOTEL	30
8oz Filet mignon wrapped in bacon, seared on the stove, served with garlic butter medallion	
FILET MIGNON with a Béarnaise sauce	30
8oz Filet mignon wrapped in bacon, seared on the stove	
LAMB CHOPS	29
Lamb chops seared and served with brown gravy and a side of your choice	
MEDAILLONS DE POULET AUX PRUNEAUX	27
Chicken breast Medallion wrapped in bacon and stuffed with prunes, mushroom cream sauce	
ESCALOPE PANNEE A LA CREME	26
Breaded chicken cutlet deep-fried served with our mushroom cream sauce	
3 SCALLOPS AND 3 SHRIMP in a creamy blue cheese sauce	27
Seared Scallops and Shrimp sautéed and topped with a delightful sauce	
MEATLOAF	26
homemade meatloaf with ground beef, turkey, bacon, served with a brown gravy sauce	
SALMON FILET	29
Seared Caught wild salmon over Lentils, baby arugula, and sour cream	
TOFU STEAK	26
Seared and seasoned tofu steak over lentils	

Side selections. \$6

- French fries
- White rice
- Sautéed potatoes
- Fettuccine pasta
- Red Cabbage cooked in red wine with bacon and onions
- Vegetable of the day

Extra sauce. \$5

- Mushroom cream sauce
- Brown gravy
- Orange mustard Glaze

Bread basket:

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



-PLAT DU JOUR, discover new french recipes every week
-MOULES & FRITES (mussels and fries) every Tuesday

DESSERTS



Savory crêpes

Served with a small salad

LA VOSGIENNE	19
Prosciutto, brie, sour cream and raisins served with a sunny-side egg on top!	
PARISIENNE	19
Ham, mushroom, béchamel, Swiss cheese	
LA BRETONNE	19
Melted brie cheese, apple, hard cider and toasted almonds	
L'ATLANTIQUE	19
Smoked salmon, Norwegian sauce (sour cream, mustard, lemon)	
LA PRAIRIE	19
Spinach, roasted walnuts, honey and melted goat cheese	

Home-made desserts

LAVENDER CREME BRULEE	12
MOUSSE AU CHOCOLAT	12
LEMON CURD TARTELETTE	12
BRIOCHE FRENCH TOAST stuffed with Biscoff butter cream.....	12
CLAFOUTIS with seasons fruits.....	12

Sweet crêpes

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

Merci beaucoup
David & Sebastien