

APPETIZERS AND SOUPS

SOUP DU JOUR	P/A	ENDIVES AU ROQUEFORT With walnuts, Roquefort cheese, apple, Vinaigrette	\$16.00	PETIT POULPE DE MÉDITERANNÉE Grilled baby octopus, eggplant Provençal, persillade, grilled lemon	\$16.00
GRATINÉE À L'OIGNON French onion soup	\$11.00	ESCARGOTS À LA BOURGUIGNONNE Baked snails In butter, parsley, garlic, schallots	\$14.00	ASSIETTE DE CHARCUTERIE	\$21.00
PISTOU Mediterranean vegetables soup	\$9.00	TARTELETTE AU CHÈVRE CHAUD Warm goat cheese tart, greens, fresh herbs	\$14.00	PLATEAU DE FROMAGE OF 3	\$15.00
JARDINETTE Mixed field green, cherry tomatoes lemon vinaigrette	\$11.00	BRANDADE DE MORUE GRATINÉE Cod fish, potato purée, garlic, toasted baguette	\$13.00	PLATEAU DE FROMAGE OF 5	\$18.00
PATÉ DE CAMPAGNE Country paté, céleri remoulade, cornichons and toasted bread.	\$14.00	CALAMAR NIÇOISE Fresh fried calamari rings, marinara sauce	\$16.00	GRILLED VEGETABLES AÏOLI	\$17.00
MOULES Mussels, Provencales or Marinières	\$14.00				
TARTARE DE SAUMON Salmon tartar, zucchini, avocado, toast and citrus vinaigrette	\$15.00				

SALADS

FRISÉE AUX LARDONS Frisée, bacon bits, soft poached egg, shallots vinaigrette	\$15.00	SALADE DE POULET Grilled chicken tenders, mixed field green, string beans, asparagus, apple, Lemon vinaigrette	\$19.00	SALADE NIÇOISE Seared tuna, crispy vegetables, mixed green, anchovies, black olives, basil vinaigrette	\$19.50
SALADE DE CONFIT DE CANARD Duck confit, frisee salad, roasted red beets, grilled apple, fingerling potato	\$19.00				

HAMBURGERS



BISTRO BURGER Lettuce, onion, tomato, French fries (cheddar, swiss cheese or bacon. Add one dollar each)	\$16.00	TURKEY BURGER Lettuce, onion, tomato, French fries, Cilantro Aioli, Avocado	\$17.00	MINI KOBE BURGERS (3) Lettuce, onion, tomato, Aioli, French fries	\$19.50
		ROQUEFORT BURGER Lettuce, onion, tomato, French fries	\$19.00		

PASTAS

RIGATONI À LA SAUCISSE DE CAMPAGNE Rigatoni with Italian sausage, broccoli rabe, extra virgin oil, garlic and a touch of Grana Padano cheese	\$19.00	SPAGHETTI PUTTANESCA AU THON FRAI Fresh tuna, fresh tomato, basilic, caper, black olives	\$19.00	PAPPARDELLE AU RAGOÛT DE JOUE DE BÆUF Home made Pappardelle served with braised Beef Cheek Ragù	\$25.00
PENNE AUX AUBERGINES With grilled eggplant, tomato, olives nicoises	\$17.00	BUCCATINI À LA CARBONARA Thick spaghetti, rendered prosciutto, sweet peas, cream Parmesan sauce	\$20.00	LINGUINI AUX FRUITS DE MER Linguini, scallop, shrimp, calamari, mussels, clams, diced tomato fresh basil, fresh parsley, extra virgin olive oil	\$25.00
RAVIOLI AU CHÈVRE DOUX Goat cheese ravioli, pesto sauce	\$19.00	RISOTTO DU MARCHÉ Chef's special recipe of the day	P/A		

SEAFOODS

MOULES MARINIÈRES OR PROVENÇALES Mussels, marinieres or Provencales, served with French fries	\$19.00	LOUP DE MER DE ST TROPEZ Mediterranean sea bass, gateau of zucchini, tomato and yellow squash, and vinaigrette Tropezian	\$31.00	GRILLADE DE LA MER Grilled Shrimp, Octopus, Clams, Mussels, Calamari, Sea Bass, served with sautéed Pommes Rissolées. Grilled Asparagus and Persillade	\$32.00
SAUMON PROVENÇAL Grilled salmon, grilled asparagus, pommes rissoles, tarragon persillade	\$25.00	BOUILLABAISSE MARSEILLAISE Fish medley, shrimp, clams, mussels, Aioli saffron sauce and croutons	\$31.00		



MEATS

PAILLARD DE POULET Á LA SARRIETTE Grilled pounded chicken breast served with Greek salad	\$19.00	LAPIN DES GARRIGUES AU ROMARIN braised boneless rabbit, sautéed gnocchi, French sweet peas, white wine reduction with fresh rosemary	\$27.00	JARET D'ÂGNEAU BRAISÉ Á LA PROVENÇALE Braised lamb shank, Swiss cheese polenta, baby carrots rosemary reduction	\$30.00
POULET Á LA VERDONNAISE Roasted Chicken breast, mashed potato, Ratatouille and herbs jus	\$24.00	ONGLET Á L'ÉCHALOTTE Grilled black Angus hanger steak, potato puree, tomato Provençal, shallots sauce	\$26.00	STEAK FRITES French fries, haricots vert	\$31.00
MIGNON DE PORC Á LA MOUTARDE Á L'ANCIENNE Pan seared pork tenderloin, broccoli rabe, Yukon mashed potato old fashion mustard sauce	\$24.00			FILET MIGNON AU POIVRE French fries, haricots vert, pepper sauce	\$34.00

SIDES

HARICOTS VERT	\$9.00	HOMEMADE PURÉE	\$6.00	POMMES RISSOLES	\$6.00
SPINACH	\$8.00	FRENCH FRIES	\$7.00	JARDINETTE	\$8.00
RATATOUILLE	\$9.00	SWEET POTATO FRIES	\$8.00	SAUCISSON PLATE	\$4.00

DESSERT MENU

TARTE AUX POMMES Apple Tarte with Vanilla Ice Cream	\$10.00	CRÈME CARAMEL Vanilla Flan and Caramel	\$9.00	SORBET Assortment of Sorbet of the day	\$9.00
CRÈME BRULEE Traditional Vanilla Custard	\$10.00	PROFITEROLE Puff Pastry, Vanilla Ice Cream, Hot Belgian Chocolate	\$12.00	GLACE MAISON Ice Cream: Vanilla, Chocolate or Pistachio	\$9.00
TARTE AU CITRON Lemon curd Tart and Passion Fruit Sorbet	\$10.00	LEMON PANNA COTTA Chilled Eggless Lemon Custard and Red Berries Coulis	\$9.00	HOMEMADE CHOCOLATE BREAD PUDDING Served with Vanilla Ice Cream	\$9.00



MOUSSE AU CHOCOLAT \$10.00
Chocolate Mousse with
Whipped Cream

FRUITS DES BOIS \$12.00
Mixed Seasonal Fresh Berries
served with Whipped cream
or vanilla Ice cream