



LES SOUPES 2

Soupe Daujourdhui	\$5.50
Gratinee A Loignon, Frottes Dail	\$6.50
baked onion soup with garlic croutons	

LES SALADES 8

Salade Maison, Huile De Basilic	\$7.50
house salad, basil oil	
Fondant De Chevre Chaud Au Miel, Croutons Aux Olives, Huile De Romarin	\$14.50
melted goat cheese and honey on e chaud au miel, croutons aux olives, huile de romarin crispy olive bread, mesclun salad, rosemary scented oil	
Pousses Depinard, Poires Caramelisees Et Roquefort, Vinaigrette De Xeres	\$11.50
baby spinach, caramelized pears and roquefort, xe-res in vinegar dressing	
Crevettes Grillees, Salade De Pois Chiche, Olives, Fromage De Feta Et Tomates Seches	\$14.50
grilled shrimps over chick peas, kalamata olives, feta cheese and sun dried tomatoes	
Feuilles Dendives Au Roquefort Et Noix Roties, Huile De Noix	\$11.50
endive salad with roquefort and roasted walnuts, walnut oil dressing	
Tartare De Thon Frais Aux Capres Et Jus De Citron. Croutons A Lharissa	\$13.50
fresh tuna tartar with capers and lemon juice. harissa croutons	
Assiette De Charcuterie. Saucisson, Pate, Jambon Cru, Salade Verte	\$15.50
duck pate, french salami and prosciutto, served with a green salad	
Tartelette De Fromage De Chevre Fondue Et Portobello Au Thym Frais	\$14.50
grilled portobello, fresh thyme and goat cheese in a crispy shell	

LES ENTREES 5

Lassiette Pastis	\$14.50
olives a lharissa, jambon cru, artichauts et anchois marines spicy harissa marinated olives, prosciutto, artichokes hearts and anchovies	
Pate De Canard Au Poivre Noir Et Sa Tapenade De Figs	\$13.50
homemade duck and black peppercorn pate with fig tapenade	
Escargots Au Beurre De Pastis, Ail Et Basilic	\$12.50
snails in a pastis garlic basil butter	

Ravioles Tiedes De Fromage De Chevre, Coulis De Tomato	\$10.50
warm herbed goat cheese ravioli, fresh tomato coulis	
Assiette De Fromages	\$15.50
cheese platter	

LES POISSONS 9

Moules Marinieres, Frites	\$20.00
steamed mussels in white wine and shallots, french fries appetizer portion, no french fries	
Bouillabaisse Du Vieux Port... Rouille Et Croutons	\$23.50
mussels, shrimps, grouper, craw fish, fennel cooked in a rich saffron fish and lobster soup	
Noix De Saint Jacques Et Epinard Frais, Sauce A Lorange A Lharissa	\$21.50
sea scallops and fresh spinach, sauteed with orange juice and harrisa	
Saumon Grille, Compote De Fenouil Au Safran, Coulis De Tomato A Lail	\$19.50
grilled salmon, compote of fennel flavored with safran , fresh tomato and garlic coulis	
Merou Roti, Puree De Pois Chiche Et Aioli Au Pesto	\$21.50
roasted grouper, chick pea puree and pesto aioli	
Truite Farcie A La Tapenade Au Figs, Sauce Aux Amandes Au Citron	\$18.50
stuffed trout with figs tapenade, lemon almond sauce	
Thon Grille, Vinaigrette De Tomates Fraiches Aux Capres Et Herbes Fraiches	\$20.50
grilled tuna, tomato capers and fresh herbs vinaigrette	
Filet De Snapper, Tomato Et Citron Roti Au Chardonnay	\$21.50
chardonnay roasted filet of snapper with fresh tomato and lemon	
Crevettes, Pancetta, Fonds Dartichauds Sautes A L Ail, Couscous Epices	\$21.50
shrimps and pancetta sauteed with artichokes and garlic. spicy couscous	

LES VIANDES 4

Jarret Dagneau Roti Au Jus Dolive, Orange Et Thyme Frais, Lentils	\$22.50
roasted lamb shank in an olive, orange and fresh thyme sauce, baked lentils	
Confit De Canard Braise Au Jus De Cassis Et Figs Confits	\$21.50
braised duck legs in a light black currant and fig sauce	
Entrecote Grillee, Sauce Au Poivre Vert Et Cognac, Frites	\$22.50
grilled new york steak, green peppercorn, cognac sauce and french fries	
Blanc De Poulet Marocain, Marine Au Cumin, Abricots Et Olives, Couscous Epices	\$18.50
morrocan chicken breast marinated in cumin, apricots and olives, spicy couscous	