



APPETIZERS 7

Pate Du Chef	\$9.50
homemade chicken liver, bacon, shallot and port pate served with baguette and cornichons (french pickles). the best	
Tarte Flambee/flamenkuche	\$9.50
thin bread dough crust baked with lardons, onions, creme fraiche and emmenthal cheese	
Tarte A L'oignon	\$6.00
alsatian onion pie	
Brie Fondu A La Figue	\$12.00
individual 4oz brie baked with fig jam and served with baguette	
Tour De France	\$14.00
assortment of 6 artisan french cheeses served with grapes, walnuts and crispy baguette	
Soupe (french Onion Or Soupe Du Jour)	AVAILABLE OPTIONS
	Cup: \$4.00
	Bowl: \$6.00
Escargots	\$9.50
6 escargots served in a garlic and parsley butter with baguette.	

EGG DISHES 8

Crepe Aux Oeufs	\$8.00
crepe stuffed with scrambled eggs and your choice of cheese, goat cheese and sun-dried tomatoes, brie, mozzarella or blue	
Crepe A La Saucisse	\$8.00
crepe stuffed with scrambled eggs, andouille sausage and mozzarella	
Omelette Au bacon	\$8.00
applewood bacon and mozzarella cheese.	
Omelette Aux Champignons-epinards	\$8.00
spinach and mushroom omelette.	
Omelette Aux Pommes	\$8.50
prosciutto ham, caramelized apples, rosemary and blue cheese	
Eggs benedict	\$8.00
2 poached eggs and ham on baguette, brioche (egg bread) or croissant and served with a hollandaise sauce	

Oeufs Brouilles	\$7.50
scrambled eggs with black forest ham.or with smoked salmon	
Quiche Lorraine	\$7.75
ham and cheese	

LES SALADES 5

Salade Au Thon	\$8.00
red leaf lettuce topped with our homemade tuna spread, cucumbers, tomatoes and baguette	
Salade Au Poulet	\$8.50
red leaf lettuce topped with our chicken salad (cranberries, apples, almonds, basil, cilantro), tomatoes and cucumbers	
Salade Onglet De Boeuf	\$15.00
red leaf lettuce topped with a seared skirt steak with blue cheese, warm fingerling potatoes, haricots verts, cucumbers and tomatoes	
Saladenicoise	\$15.00
red leaf lettuce, sauteed salmon or rare fresh tuna , hard boiled egg, warm fingerling potatoes and haricots verts, nicoise olives. garnish of cucumbers and tomatoes. anchovies optional	
French Riviera Salad	\$14.00
8 shrimp, sun-dried cherries and apricots, goat cheese crumbs over a bed of spinach leaves, with cucumbers, tomatoes, carrots	

SANDWICHES 5

Sandwich Au Thon	\$8.00
homemade fresh tuna spread in baguette with tomatoes.	
Francais	\$8.00
homemade chicken liver pate in baguette with pickles.	
Croissant Au Jambon	\$8.00
warm croissant stuffed with bechamel sauce, ham and mozzarella.	
Croissant Aux Epinards	\$8.00
warm croissant stuffed with spinach, mushrooms, sun-dried tomatoes and goat cheese.	
Sandwich Au Poulet	\$8.50
warm croissant or soft pretzel bread stuffed with our chicken salad (apples, cranberries, cilantro, basil).	

OTHERS 4

Pain Perdu	\$7.75
french toast served with real maple syrup, a cup of fruit and whipped cream.	
Crepes Au Chocolat	\$7.50
2 crepes stuffed with our homemade chocolate sauce, topped with whipped cream and served with a fruit cup.	
Tour De France	\$14.00
assortment of 6 french cheeses served with baguette, grapes and walnuts.	

Pate Du Chef	\$9.50
homemade chicken liver pate served with sliced baguette and french pickles.	

AND MORE 5

Plain Croissant	\$1.75
Almond Paste Croissant Or Chocolate Sauce Croissant	\$2.50
Assortment Of Mini-croissants	\$2.50
one mini plain croissant, one almond paste croissant, and one chocolate croissant	
Fresh Fruit Cup	\$3.00
Side Order Of Toast Or Baguette	\$1.00

LES PLATS CHAUD 13

Spaetzle Aux Champignons	\$15.00
alsace noodles mixed with mushrooms and spinach and baked with cream and cheese	
Spaetzle Aux Crevettes	\$17.00
shrimp artichoke hearts, sundried tomatoes, garlic and emmenthal cheese	
Spaetzle A Lalsacienne	\$16.00
the original: ham, onions, cream and cheese	
Vegetable fleischnaka	\$17.00
3 large pasta pinwheels stuffed with spinach, roasted vegetables and goat cheese. served with a herb tomato sauce	
Choucroute Garnie	\$19.50
our traditional wonderful dish from alsace ! sauerkraut served with 3 kinds of sausage, gipsy ham and fingerling potatoes	
Bouillabaisse	\$21.00
seafood (white fish, mussels, shrimp) stewed with fingerling potatoes, leeks, saffron and served with rouille (roasted pepper aioli).	
Poulet Farci	\$19.00
chicken breast stuffed with roasted mangoes and brie served with a tarragon chicken jus and sides of the day.	
Thon Mi-cuit	\$21.00
tuna encrusted with sesame seeds and served medium-rare. topped with a sweet soy-black truffle oil glaze. served with spinach and mahogany rice	
Escalope De Veau	\$21.00
lightly breaded veal scaloppini sauteed with a lemon-garlic butter jus served with quinoa salad and white asparagus (if available)	
Crepe Du Jour	\$16.00
(served with sides	
Navarin Dagneau	\$21.00
chunks of lamb stewed in a red wine sauce with dried apricots, mint and cashews. served with a lamb loin chop and sides of the day.	

Boeuf Wellington	\$22.00
(served with sides) beef tenderloin wrapped in a pastry with mushrooms and served with a green peppercorn sauce.	
Roulade De Filet De Porc	\$19.50
roasted pork tenderloin wrapped with apple-wood smoked bacon and stuffed with pistachios and goat cheese. topped with poached plums and balsamic glaze. served with sides	

BOISSONS 11

Coffee	\$2.00
100% colombian (regular or decaf.)	
Espresso	\$1.50
regular or decaf.	
Cafe Au Lait (latte)	\$3.00
Cafe Viennois	\$3.00
double espresso topped with whipped cream	
Perrier Water	\$2.50
Orangina	\$2.50
Limonade Rieme (french)	\$2.50
sparkling lemonade (lemon, blood orange or pomegranate) 100% natural	
Orange Juice	\$2.00
Coke, Diet Coke	\$1.50
Flavored Iced Tea	\$1.50
Hot Tea Or Hot Herbal Tea	\$3.00

LES DESSERTS 6

Profiterolles	\$6.50
three puffs stuffed with vanilla ice cream, topped with hot chocolate and almonds on a bed of vanilla cream sauce	
Mousse Au Chocolat	\$5.00
homemade chocolate mousse	
Tarte Du Jour	\$5.00
pie of the day served with vanilla cream sauce	
Creme Brulee: Gateau Au Chocolat Au Piment Despelette	\$5.50
thin chocolate smooth chocolate cake flavored with espelette (french hot pepper) and served with vanilla ice cream	
Brandied Cherry And Raspberry Clafoutis (fruit Custard)	\$6.50
warm with ice cream	

Glaces Maison

homemade honey and lavender ice cream or flavors of the day

AVAILABLE OPTIONS

\$6.00

In A Cone Or to Go Cup:

\$3.50