



SALADS 5

Caesar Salad*	\$11.00
Traditional Caesar salad	
Cassis Salad	\$13.00
Micro greens, Roquefort cheese, roasted beets, walnuts, French beans, poached leeks, dijon vinaigrette	
Frisée Aux Lardons*	\$13.00
Chicory salad, poached egg, bacon	
Nicoise Salad	\$16.00
Tuna in oil, Kalamata olives, haricots verts, sliced potatoes, boiled egg	
Smoked Salmon Salad	\$16.00
French beans, baby spinach, pomegranate fruit, cherry tomatoes, toasted hazelnuts, grape seed vinaigrette	

SMALL PLATES 10

Onion Soup Gratinée	\$9.00
Escargots	
Garlic herb butter	
Onion Tartlette	\$13.00
Warm goat cheese, niçoise olives	
Calamari 'Cassis'	\$13.00
Crispy calamari, honey raspberry glaze	
Wild Mushroom Risotto	\$14.00
Shaved Parmesan, truffle oil	
Grilled Octopus	\$15.00
Potato salad, cherry tomatoes, balsamic basil vinaigrette	
Lump Crab Cakes	\$17.00
Chipotle aioli	
Duck Shepherds Pie	\$17.00
Whipped potatoes	
Steak Tartare*	\$14.00

Tuna Tartare*

\$15.00

MUSSELS 5

Marinieres

White wine, fresh herbs

AVAILABLE OPTIONS

Demi: \$12.00

Full: \$19.00

Provencales

Fresh tomatoes, roasted garlic

AVAILABLE OPTIONS

Demi: \$12.00

Full: \$19.00

Pernod

Fennel, cream

AVAILABLE OPTIONS

Demi: \$12.00

Full: \$19.00

CURRY

Green apple, curry, coconut milk, craisins

AVAILABLE OPTIONS

Demi: \$12.00

Full: \$19.00

Espagnole

Chorizo, saffran, tomato confit

AVAILABLE OPTIONS

Demi: \$12.00

Full: \$19.00

STEAK FRITES 2

Hanger Steak*

\$27.00

New York Strip*

\$35.00

ENTREES 10

Steak Au Poivre*

\$36.00

Seared NY strip steak, french string beans, potato gratin, brandy peppercorn sauce

Chicken 'Alsacienne'

\$27.00

Pan roasted chicken, homemade spaetzle, wilted spinach, bacon cream sauce

Duck Breast Cassis*

\$29.00

Sliced duck breast, duck confit and mushroom gratin, currant berry demi glace

Center Cut Pork Chop 'Panée'

\$26.00

Pumpkin seed and seasoned breadcrumb crusted pork, brussels sprouts, potatoes 'boulange'

Low Braised Lamb Shank

\$32.00

Wild mushroom risotto, bordeaux sauce

Sole Meuniere

\$26.00

French beans, fingerling potatoes, citrus beurre noisette

Pan Roasted Salmon*	\$27.00
Basil pesto crust, root vegetable lentils, mustard pan jus	
Seared Black Cod	\$29.00
Vegetable quinoa salad, crispy leeks, red wine reduction	
Sea Bass Provencale	\$29.00
Fennel, edamame ragout, red pepper sauce	
Shrimp and Scallops 'Fricassée'	\$32.00
Pan seared shrimp and scallops, wild mushroom fricassee, truffle cream sauce	

BAR A HUITRES 3

Oysters Du Jour (6)*

Shrimp Cocktail (4)	\$16.00
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Halfshell Clams (6)*	\$10.00
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SAUTÉED CLAMS 2

Marinière	\$12.00
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white wine, garlic

Provençale	\$12.00
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tomato, basil

MAIN 2

Charcuterie

Terrine, cured meats, accoutrements

Fromage

Trio of selected cheeses, accoutrements

FOR 2 PEOPLE 1

Roasted Chicken	\$39.00
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Pan jus, French fries, seasonal vegetables

PATES 3

Macaroni Au Gratin	\$18.00
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Elbow pasta, smoked bacon, green peas, Parmesan, Gruyère, light cream sauce

Tagliatelle Au Boeuf Bourguignon	\$24.00
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Braised beef, root vegetables, tagliatelle pasta, red wine reduction

Ravioli Du Jour

Homemade ravioli of the day

SANDWICHES 3

Hamburger Maison

AVAILABLE OPTIONS

\$15.00

Add Gruyère: \$1.00

Add Roquefort: \$2.00

Add bacon: \$2.00

Chicken Sandwich

\$17.00

Grilled chicken, Swiss, bacon, grilled red onion, avocado, chipotle aioli, baguette

Lobster Club

Lobster meat salad, tarragon mayo, crispy bacon, pan de mie

SIDE ORDERS 2

Haricots Verts

\$7.00

Pommes Frites

\$6.00

DAILY SPECIALS 7

Monday - Trout Farci Amandine

\$25.00

Toasted almonds, salmon mousse, French beans, fingerling potato

Tuesday - Coq Au Vin

\$26.00

Chicken simmered in red wine over tagliatelle

Wednesday - Cassoulet

\$27.00

French white bean stew, braised pork trio

Thursday - Duck a L'Orange

\$29.00

Crispy duck, wild rice, orange sauce

Friday - Bourride

\$34.00

Provençale bouillabaisse, root vegetables, classic aioli

Saturday - Côte DE Boeuf

\$31.00

Braised sirloin, wild mushroom risotto, red wine reduction

Sunday - Coulibiac

\$27.00

Salmon and spinach in puffed pastry, citrus beurre blanc