



Appetizers



Gratinee L'oignon

This classic French onion soup is thought to have originated in Lyon. Our version includes three onion varieties and fresh basil.

Quiche du jour

The origins of this wonderful savory egg tart go back to 17th century France.

Carpaccio de Champignons Portobello

Marinated fresh portobello mushrooms with chilled pencil asparagus.

Charlotte Lysée

Stuffed sweet onion baked with Gruyere cheese, herbs and ground pork and veal.

Escargots en Croûte

Escargots sautéed with white wine garlic and shallots baked in puff pastry.

Souffle de Crottin de Chavignol

Twice cooked goat cheese soufflé served with balsamic syrup.

Paté du jour

Our chef prepares a variety of paté. Please inquire.

Brie en Croute

Baked brie in puff pastry served with apple chutney.

Artichaut Grillé

Fresh grilled artichoke served with marinated sweet peppers.

Assiette de Fromages et Paté

A selection of cheeses and patés du jour.

Soupe du Jour

Fresh Housemade

Mozzarella, tomato, roasted garlic, portobella



Salade



Salade Cote d'Azur

Grilled chicken with asparagus, vine ripened tomatoes, mixed greens and garlic croutons.

Salade Nicoise

A typical South of France salad served with crunchy raw vegetables, tuna, black olives, eggs and potatoes.

Salade d' Epinard

Fresh spinach salad with bacon, mushrooms and hard boiled eggs.

Salade Catalane

Seasonal greens with roasted garlic, goat cheese canapes and marinated olives.

Salade Provence

Marinated fresh shrimp, artichoke and sweet peppers.

Salade Monaco

Grilled North Atlantic salmon with seasonal vegetables and mixed greens.

Salade de Tomatoes

Vine ripened tomatoes with fresh basil and onions.

Salade Maison

Specially prepared tossed salad with mixed greens.

Dressings:

Herb vinaigrette, honey mustard, creamy goat cheese



Main Course



Coq au Vin

A dish arguably created in Auvergne & Bourgogne. Fresh, marinated chicken cooked in wine with pearl onions, mushrooms and herb bouquet garni. Served with new potatoes and fresh vegetables.

Poulet Rôti l'Estragon

Roasted chicken served with a light summer tarragon sauce. Accompanied by new potatoes and a selection of fresh vegetables.

Daube de Boeuf

Beef casserole, slowly simmered with mushrooms, orange zest and herbs de Provence, served over a bed of pasta.

Steak Minute

Fine tenderloin of beef marinated, served thin and grilled quick. Served with a side of garlic wine sauce and accompanied by French fried potatoes and fresh vegetables.

Steak Maurice

Grilled rib eye, topped with crisp fresh asparagus, mushrooms and melted brie cheese, served with fresh raspberry sauce.

Roast Duck aux framboises au miel

Roasted duck prepared with a honey raspberry sauce, served veal crispy.

Jardininière de Legumes Grillés

A platter of fresh garden vegetables grilled and accompanied by aioli.

Cassoulet L'Armagnac

From the Gascony region. Layers of duck and garlic sausage with white haricot beans, served with a fresh green salad

Magret

Grilled duck breast served with apples and pears in a light apricot sauce, sweet potatoes and fresh vegetables.

Coquilles St. Jacques en Croute

Fresh scallops served in a puff pastry with a light and creamy fennel sauce. Served with new potatoes and fresh vegetables.



Crêpe Suzanne

Grilled chicken with a mix of shiitake and local mushrooms served in a light cream sauce with tarragon.

Crêpe Martine

Scallops, shrimp and mussels served in a light fennel sauce.

Crêpe Angelique

Sautéed shrimp and peppers in a fresh provençal sauce

Crêpe Languedoc

Garlic sausage, cheese, apples and tomatoes

Crêpe Christina

Ratatouille and cheese

Crêpe Anna

Sautéed fresh spinach with goat cheese

Crêpe Diane

Sautéed beef tenderloin strips with mushrooms in a light mustard sauce.

Crêpe Ficelles Picardes

Savory crepes filled with thinly sliced ham and chopped cream mushrooms in a bechamel sauce topped with gruyere cheese.

Crêpe du Jour



Specialties

Pain Perdu

Rum flavored French toast with maple syrup.

Oeufs Benedict

Our version is poached eggs on top of grilled Garlic sausage, topped with hollandaise.

Oeufs Sardou

Poached eggs on artichoke bottom with fresh mussels topped with hollandaise.

Salmon St. Charles

North Atlantic Salmon baked and topped with poached eggs and sauce Maltaise.

Crevettes Provençal

Shrimp sautéed with fresh herbs and tomato sauce served over a bed of saffron rice.

Le Steak Anglais

Grilled tenderloin with grilled tomato and mushroom, eggs and potatoes.

Salade Paradis

Fresh tropical fruit served with frozen yogurt.

Omelette a la Sage

The wise one, 3 cheese omelets with fine herbs.

Le Roti Du Dimanche

Each Sunday the chef will prepare special roast with all the accompaniments. Ask server for details.



Inquire about Chef Laurent's *Dessert Du Jour*

Crêpe aux Pommes a la mode

Like an apple pie in a crepe

Crêpe au Chocolat

Chocolate crepe with raspberries and fresh cream

Crêpe Orleans

Bananas Fosters in a crepe with vanilla ice cream

Crêpe Artois

A fresh berry crepe with fresh cream

Crêpe a l' Orange

Orange crepe flamed in Curacao

Crème Brulée aux Fruit Rouges

Fresh red berry crème brulee

**Gateaux au Chocolate
avec Framboise et
Crème**

Home made chocolate cake with raspberries and whipped cream

Tarte aux Pommes a la Mode

Homemade apple pie with vanilla ice-cream