



Soup and Salads

- Soup of the day 7
- Onion soup "French gratinee" with swiss cheese 8
- Spring greens, fennel shavings, diced tomato, parsley 7
- Endive, mache, beets, blue cheese, walnuts, pear 11
- Goatcheese croutons-onion-tomato-anchovies-greens 13
- Duck confit, salad greens, pear, walnuts, raspberries 15

Small Plates

- Escargots, baked in garlic, shallots, parsley butter 11
- Friture, crispy fried calamare and crayfish 12
- Pate, (Pork-liver-mushroom), cornichons, croutons 8
- Duck "rillettes", potted duck "pate", cornichons, croutons 8
- "Saucisson", sliced dry-cured sausage, cornichons 7
- "Charcuterie platter", Pate, rillettes, saucisson combo 17
- Foie gras terrine, poached pear, lingonberry jam, toast 21
- Grilled Merguez (2 lamb sausage), tomato and harissa 12
- Shrimp (4 jumbo) braised with fennel, garlic butter 14
- Grilled lamb chops (2 ea.), on "ratatouille Nicoise" 15
- White beans Casserole, duck confit, cassoulet style 13

Fromage

- Served with grapes, walnuts and raisins bread
- Selection of 2 French cheeses 9 or 4 French cheeses 15

Fish and Seafood

- Fish of the day, selection upon availability (market price)
- Shrimp n'pasta,(6ea.)fennel-garlic butter, tomato 19
- Idaho Trout,lemon butter, almond, green beans 19
- Atlantic salmon, beurre blanc, balsamic Pomegranate 21
- Bouillabaisse", rockfish, monkfish, shrimp, calamare, mussels, in lobster-vegetable-saffron-fennel broth, 28

Specialties

- Chicken breast, Madeira-shiitake-spinach-mash. Potato 21
- Rabbit, braised in Dijon mustard, zucchinis-mash. pot. 26
- Cassoulet", white bean casserole, duck confit, pork belly, smoked pork and sausage, 25
- Duck magret", roasted breast loin, green peppercorn sauce, green beans, mashed potatoes 25

Black Board Menu

2 courses 24 3 courses 29

First

Choice of

Soup of the day or green salad,
onion soup or pate (add \$2)

Main

Choice of

Daily chef's special or fish of the day (mrkt)

2nd or 3rd

Choice of cheese du jour or
dessert du jour, bread pudding or floating island

Les Moules (P.E.I. Black mussels)

Sm.10 or Lg.17 with F.Fries add 4

- . Traditional, white wine-shallots-garlic-parsley
- . Saffron, white wine, cream, saffron (add 3)
- . poulette, white wine, garlic and cream (add 2)
- . Provence, garlic, tomato, herbs, pernod (add 2)

The Grill

- Filet Mignon, "au poivre", gr. Beans 29
- Lamb chops, new zealand marinated in herbs 24
- Merguez, lamb sausage (3link), harissa 18
- Lamb mix, 2 chops-1 lamb sausage 21
- Steak frites, hanger steak, redwine sauce 21

Served with French fries and roasted tomato

Sides:

- pommes frites, mashed potatoes, pasta 4
- green beans, zucchinis, mushrooms, spinach 5