



A taste of Romance since 1998

Small Plates

- Soup of the day** 7
- Onion soup** "gratinee" with swiss cheese 8
- Escargots**, baked in garlic, shallots, parsley butter 11
- Pate**, (Pork-liver-mushroom), cornichons, croutons 8
- Duck "rillettes"**, pulled 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
- Seared Foie gras**, lentils, pear, wheat vinaigrette 23
- Calamare**, sautéed with garlic, bouillabaisse jus 12
- Shrimp** (4 jumbo) braised with fennel, garlic butter 14
- Grilled Merguez** (2 lamb sausage), tomato and harissa 13
- Grilled lamb chops** (2 ea.), on "ratatouille" 16
- White beans Casserole**, duck confit, cassoulet style 13

Salads

- Mixed greens**, fennel, tomato, vinaigrette 7
- Endive**, mache, beets, blue cheese, walnuts, pear 11
- Goatcheese** croutons-onion-tomato-anchovies-greens 13
- Duck confit**, salad greens, pear, walnuts, raspberries 15

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 cream, tomato 19
- Trout Amandine**, lemon butter, almond, green beans 19
- Bouillabaisse"**, rockfish, monkfish, shrimp, calamare, mussels, in lobster-vegetable-saffron-fennel broth, 29

Specialties

- Chicken breast**, Madeira-shiitake-spinach-mash.Potato 21
- Rabbit**, braised in Dijon mustard, zucchinis-mash. pot. 28
- Cassoulet"**, white bean casserole, duck confit, pork belly, smoked pork and sausage, 26
- Duck orange**, crispy breast, orange, zucchinis-mash pot. 23
- Duck magret"**, roasted breast loin, green peppercorn sauce, green beans, mashed potatoes 27
- Vegeterian plate**, custom made 18

Black Board Menu

2 courses 26 3 courses 31

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 (Prince Edward Island Black mussels)

Small plate 10 or Large pl. 17 with F.Fries add 5

- . **Traditional**, white wine-shallots-garlic-parsley
- . **Saffron**, white wine, cream, saffron (add 4)
- . **poulette**, white wine, garlic and cream (add 3)
- . **Provence**, garlic, tomato, herbs, pernod (add 2)
- . **Normande**, apple, celery, cider, cream (add 3)

The Grill

- Merguez**, lamb sausage (3link), harissa 18
- Lamb mix**, 2 chops-1 lamb sausage 23
- Lamb chops**, 3 rib loin herbs marinated 25
- Filet Mignon**, 8oz. tenderloin "au poivre", 32
- Bistro Steak**, 8oz."onglet", red wine, shallots 21
- Served with French fries and roasted tomato**
- We are serving New Zealand lamb and all natural US beef

Sides: 5

pommes frites, mashed potatoes, pasta, rice, lentil-bulgur,
zucchini, mushrooms, spinach, ratatouille, green beans