



## Lunch from 11:30 to 2 p.m.

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<b><u>CROISSANT "DAUPHINOIS"</u>:</b> Ham, mushrooms filled croissant, baked in a béchamel sauce and topped with Swiss cheese.		<b>14.50</b>
<b><u>ONION TART "ALSACIENNE"</u>:</b> Baked in a béchamel sauce with onions and bacon, Served with a mixed green salad vinaigrette.		<b>16.50</b>
<b><u>QUICHE OF THE DAY</u>:</b> Quiche made daily with a mixed green salad vinaigrette.		<b>14.50</b>
<b><u>OMELETTE DU JOUR</u>:</b> A fluffy omelette with a mixed green salad vinaigrette.		<b>13.50</b>
<b><u>MERGUEZ FRITES</u>:</b> spicy lamb sausages & frites with a side of rouille.		<b>18.75</b>
<b><u>MUSSELS "MARINIÈRE"</u>:</b> Fresh steamed P.E.I. mussels in a light broth of white wine, garlic, onion, butter, parsley and herbs, served with frites.( Mouclade add \$ 3.00)		<b>15.50</b>
<b><u>SANDWICH "PARISIENNE"</u>:</b> On a French baguette, choices include one of the following: pâté, rillettes , brie, smoked salmon or ham & cheese, served with sliced tomatoes and cucumbers on a bed of mixed greens with Dijon mustard and Gherkins.		<b>14.50</b>
<b><u>CROQUE MONSIEUR</u>:</b> Black forest ham and melted Swiss cheese on toasted white bread with mixed green salad.		<b>14.50</b>
<b><u>CROQUE MADAME</u>:</b> Smoked salmon and melted Swiss cheese on toasted white bread with mixed green salad.		<b>15.50</b>
<b><u>CAESAR SALAD</u>:</b> Crisp Romaine lettuce, home-made croutons and our original garlic dressing.	<b>Small</b>	<b>11.50</b>
	<b>Large</b>	<b>15.50</b>
<b><u>SALADE LANDAISE</u>:</b> Arugula salad, duck and gizzards confit, walnuts, with Lemon dressing.		<b>16.50</b>
<b><u>SALADE "NICOISE"</u>:</b> Tuna, anchovies, new potatoes, hard-boiled eggs, green beans, tomatoes, lettuce and cucumbers in a light vinaigrette dressing./ with grilled salmon.		<b>17.50</b> <b>25.50</b>
<b><u>GRILLED CHICKEN CAESAR</u>:</b> Freshly grilled chicken breast marinated in balsamic vinegar on a bed of Caesar salad.		<b>18.50</b>
<b><u>SALADE MERLOT</u>:</b> Spring mix, baby spinach leaves, roasted goat cheese tomatoes, asparagus, artichoke hearts and red peppers.		<b>15.95</b>
<b><u>SHRIMPS &amp; MUSSELS SALAD "MADRAS"</u>:</b> Cold shrimps and warm curried mussels , on a bed of organic baby spinach, with tomatoes , green beans, roasted red Peppers, cucumbers, house vinaigrette dressing.		<b>18.50</b>
<b><u>POACHED SALMON "SAUCE VERTE"</u>:</b> Cold poached Atlantic salmon with a pesto sauce, served with a side of green salad.		<b>22.50</b>

(fall 2019)

**\* Full dinner menu is also available at lunch time \***