

LUNCH OPTION

QUICHE OF THE DAY WITH GREEN SALAD
OR FRIES \$14,50

CROQUE MONSIEUR SERVED WITH GREEN SALAD OR FRIES \$14,50

PARISIAN SANDWICH

CHOICE OF PÂTÉ; RILLETTE; HAM AND SWISS CHEESE; SMOKED
SALMON, SERVED WITH GREEN SALAD OR FRIES \$14,50

APPETIZERS

SOUP OF THE DAY
\$10,5

HOUSE SALAD

BABY GREENS, BOSTON LETTUCE, CHERRY TOMATOES,
WITH FRANCOIS' FAMOUS VINAIGRETTE \$10,5

CEASAR SALAD

CRISP ROMAINE LETTUCE, HOME MADE CROUTONS AND OUR
ORIGINAL GARLIC DRESSING \$11,5 / \$15,5
ADD SALMON + \$11

PÂTÉ DE CAMPAGNE

A TRADITIONAL COUNTRY COARSE PÂTÉ OF CHICKEN
LIVER AND PORK \$12,5

SMOKED SALMON

GARNISHED WITH LETTUCE, ONIONS, CAPERS AND
CELERY REMOULADE \$15,5

GRILLED SHRIMPS SALAD

MIXED BABY GREENS, GRILLED SHRIMPS, ASPARAGUS,
CHERRY TOMATOES SERVED WITH LEMON VINAIGRETTE
AND HOME MADE MAYONNAISE \$19,5

MAIN COURSES

TORTELLINI

CHEESE FILLED PASTA IN A LIGHT ROSÉ SAUCE, TOMATOES,
MUSHROOMS,
GARLIC, HERBS AND SPICES \$22,5

LOBSTER AND SHRIMPS FETTUCCINI

SERVED WITH CREAM, WILD MUSHROOMS AND
TRUFFLE OIL \$29,5

NEW YORK STRIPLON

WITH MAÎTRE D'HÔTEL BUTTER AND FRIES \$32,5
(ADD PEPPERCORN SAUCE +3,5)

LAMB LOIN WITH ROASTED GARLIC JUS

SERVED WITH MASHED POTATOES
\$26,5

PORK TENDERLOIN "À LA DIJONNAISE"

SERVED WITH A DIJON SAUCE, MUSHROOMS AND PASTA
\$23,95

BOEUF BOURGUIGNON

SERVED WITH NEW POTATOES
\$25,5

CONFIT OF DUCK

A TENDER DUCK LEG BAKED IN ITS OWN JUICE
SERVED WITH SAUTÉED GARLIC POTATOES \$26,5

GRILLED SALMON

ATLANTIC GRILLED SALMON WITH DILL
BUTTER SERVED WITH NEW POTATOES \$26,5