

A P P E T I Z E R S

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 / CHICKEN + \$6,50 / SHRIMPS
+ \$9,00

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

SALADE "DU CHASSEUR"
PROSCUITO, SMOKED DUCK, LARDONS, WALNUTS, ROQUEFORT
CHEESE, CHERRY TOMATOES, CHOPPED GHERKINS, BABY
GREENS WITH THE HOUSE VINAIGRETTE \$19,5

M A I N C O U R S E S

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

SHRIMPS AND SCALLOPS FETTUCCINI
SERVED WITH A LOBSTER BISQUE AND CREAM
SAUCE, WILD MUSHROOMS \$29,5

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

VEAL TENDERLOIN " SAUCE NORMANDE "
SERVED WITH CALVADOS SAUCE ,
FETTUCCINI PASTA AND VEGETABLES
\$26.50

TRIO OF SAUSAGES " SAUCE MERLOT "
MERGUEZ, TOULOUSE SAUSAGE AND ITALIAN SAUSAGE SERVED
WITH MASHED POTATOES AND VEGETABLES \$24.50

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

FREE RANGE CHICKEN BREAST "ESTRAGON"
GRILLED CHICKEN BREAST WITH FRESH TARRAGON
SAUCE, SHALLOT, BUTTER, WHITE WINE SERVED
WITH MASH POTATOES \$24,50

**ATLANTIC SALMON WITH LEMON, BUTTER
AND DILL SAUCE**
SERVED WITH NEW POTATOES \$26,5

**OTHER DISHES AVAILABLE WITH 24 HOURS
NOTICE**