

## *Main Courses*

### *Tortellini.*

Cheese filled pasta in a light rosé sauce, tomatoes, mushrooms, garlic, herbs and spices.

**28.50**

### *Moules frites "Marinière".*

Fresh steamed P.E.I. mussels in a light broth of white wine, butter, garlic, onion, parsley and herbs

Served with frites. (**Mouclade add \$4.00**)

**24.50**

**Appetizer size 13.50**

### *Grilled salmon.*

Atlantic salmon grilled served with a butter dill, rice and vegetables.

**32.50**

### *Onglet à "l'échalotte"*

Grilled hanger steak with shallots, parsley, butter served with frites

**32.50**

### *Grilled Calf Liver "Lyonnaise"*

Provimi liver, sautéed onions with a side of Frites.

**28.50**

### *Medallions of Veal "Madeira sauce"*

Cream sauce with mushrooms, Madeira wine, white wine, served with pasta.

**32.50**

### *Classic "Steak Frites"*

N.Y. Striploin with maître d'hôtel butter served with Frites.

**39.50**

### *Trio of Sausages.*

Toulouse, Italian and Merguez, served with a Merlot sauce, served with Frites.

**29.50**

### *Grilled Lamb chops.*

Grilled lamb loin chops with butter served with frites.

**32.50**

### *Breast of Chicken with dry vermouth sauce.*

Free range breast of chicken, fresh herbs, white wine, shallots, roasted red pepper, dry vermouth, served with mashed potatoes.

**31.95**

### *Confit of Duck.*

A tender duck leg baked in its own juice and served with sautéed garlic potatoes.

**32.50**

*(Most meat & fish mains include seasonal vegetables)*

A selection of additional dishes is available upon request:

Pepper steak \$42.50, Veal Kidneys \$32.50, Tripes \$32.50 and Steak Tartare \$39.50.

We are happy to accommodate your requests for Split Orders, Side Orders and Special Sauces at an additional cost of \$5.00 and up, side of fries \$7.50.

June 2022 \* Please note that for parties of 6 or more people, a 15% gratuity will be added to the bill.