

## Main Courses

### *Tortellini*

Cheese filled pasta in a rosé sauce with fresh tomatoes, mushrooms, herbs and spices.

**22.50**

### *Grilled Calf Liver "Lyonnaise"*

Provimi liver with sautéed onions with a side of Frites and vegetables.

**23.50**

### *Classic "Steak & Frites"*

N.Y. Striploin with maître d'hôtel butter with Frites and vegetables.

**32.50**

### *House made Chopped Steak*

Seasoned and cooked to your specifications, with our delicious peppercorn sauce with frites.

**19.50**

### **Burger**

Tomato, lettuce, onion and side of frites.

With a choice of Swiss cheese, blue cheese or bacon aioli mayonnaise.

**21.50**

### *Trio of sausages*

Merguez, Toulouse and Italian sausage served with frites and vegetables

**24.50**

### *Parisian Sausage sandwich*

Choice of Merguez, Toulouse or Italian sausage with frites

**15.50**

### *Grilled salmon*

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

**26.50**

### *Breast of Chicken "Estragon"*

Free range breast of chicken with fresh tarragon shallots sauce, with mashed potatoes and vegetables.

**25.75**

### *Confit of Duck*

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

**26.50**

**A selection of additional dishes is available upon request:**

**Pepper Steak \$35.50, Veal Kidneys \$28.50, Tripes \$28.50 and Steak Tartare \$32.50.**

## DESSERTS

**9.50**

### Dessert du jour

### MOUSSE AU CHOCOLAT.

Pure, rich chocolate with a light orange zest.

### CRÈME CARAMEL.

A delicious and light caramel custard baked with "Grand Marnier".

### LEMON TART.

Lemon cream filling with fruit coulis & whipped cream.

### Choice of ice cream and sherbert

**7.50**

We are happy to accommodate your requests for Split Orders, Side Orders and Special Sauces at an additional cost of \$4.00 and up. Please note that for parties of 6 or more adults, a 15% gratuity will be added to the bill.

**Due to weather conditions patio service might be interrupted or cancelled**