

## **Main Courses**

### ***Tortellini.***

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

**26.50**

### ***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 \$3.00**)

**24.50**

**Appetizer size 13.50**

### ***Grilled salmon***

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

**27.50**

### ***Boeuf bourguignon***

Served with mashed potatoes

**28.50**

### ***Grilled Calf Liver "Lyonnaise"***

Provimi liver, sautéed onions with a side of Frites.

**25.50**

### ***Medallions of Veal "sauce normande"***

Cream sauce with mushrooms and calvados, served with pasta.

**29.50**

### ***Classic "Steak Frites"***

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

**36.50**

### ***Trio of Sausages***

Toulouse, Italian and Merguez, served with a Merlot sauce, mashed potatoes.

**27.50**

### ***Lamb chops***

"Herbes de Provence," complemented with French fries.

**29.50**

### ***Breast of Chicken "Lemon confit"***

Free range breast of chicken, fresh herbs, white wine, shallots, roasted red pepper and lemon confit, served with mashed potatoes.

**27.95**

### ***Confit of Duck.***

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

**28.50**

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

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

**Veal Kidneys \$28.50, Tripes \$28.50 and Steak Tartare \$36.50.**

**We are happy to accommodate your requests for Split Orders, Side Orders and Special Sauces at an additional cost of \$4.00 and up.**

**Fall 2021 \* Please note that for parties of 6 or more people, a 15% gratuity will be added to the bill.**