



LE DÎNER

Served
6:00 pm - 9:00 pm

LES SOUPES

Homemade Soup du Jour	\$9.00
French Onion Soup	\$9.50
Bermuda Fish Chowder	\$9.50

APPETIZERS

Escargots a la Bourguignonne

Snails broiled in Garlic Butter and Parsley and topped with Brie Cheese \$19.25

Crevettes poêlées avec un beurre blanc

Pan seared Shrimp with a spicy Beurre Blanc served with a toasted Baguette.....\$22.25

Boulettes de fromage de chèvre

Breaded Goat's cheese spheres fried and drizzled with Honey \$19.00

LES ENTRÉES

Le Poisson du Jour Fish of the Day

Please ask your server for Today's Catch \$ Market Price

Crêpe des Fruits de Mer avec Sauce Nantua

A Warm Crêpe filled with Shrimp, Scallops & Lobster served with a Lobster Sauce..... \$24.75

Crêpe au poulet et asperges avec une sauce au vin blanc

Crepe filled with chicken and Asparagus with a white wine sauce..... \$22.75

Bouchee à la Reine

Classic Vol au Vents filled with Chicken and Mushrooms in a Rich Creamy Béchamel sauce \$22.75

Magret de Canard avec sauce l'Orange et la Framboise

Pan Seared Duck Breast served with an Orange Raspberry Sauce\$41.25

Poulet Rôti

Pan Roasted 1/2 Chicken with Provençal Herbes topped with a fragrant gravy.....\$24.00

Poulet Béarnaise

A lightly breaded Chicken Breast Pan-Fried Served with Béarnaise sauce..... \$22.50

Côtelettes d'Agneau

Grilled Lamb cutlets with a Rosemary and Garlic Demi-glacé\$36.00

Coquille St Jacques Florentine

Scallops with Mushrooms and Spinach in a White Wine Sauce \$39.50

Moules Frites Marinier

Mussels served with French Fries White Wine, Shallot and Garlic\$29.75

Steak Frites

Grilled Hanger Steak served with Pomme Frites & Mixed Salad
Choice of Sauce: Béarnaise, au Poivre, Beurre Maitre d' Hôtel, Bordelaise\$26.75

Croque Monsieur

A classic French Sandwich with Roasted Ham & Gruyère Cheese grilled & topped with a Mornay Sauce \$18.00

Croque Monsieur

A classic French Sandwich with Roasted Ham & Gruyère Cheese grilled & topped with a Fried Egg & Mornay Sauce \$19.00

All Entrées are served with fresh Seasonal Vegetables, and your choice of Lyonnaise Potatoes, Rice or Pommes Frites (French Fries)

LES SALADES

Salade d'Épinards

Fresh Baby Spinach tossed with crispy Bacon, Croutons, Roquefort & Strawberries \$19.00
Add Chicken Breast..... \$10.00 or Shrimp (4) \$14.00

Salade de Maison

Mixed Greens, Cherry Tomatoes and Croutons tossed with Sherry Vinaigrette \$14.00

Salades des Legumes Grillé chauds

Warm Grilled Vegetable Salad, Goat's Cheese on a bed of Mixed Baby Greens tossed with Traditional French Dressing.....\$21.00

Salmon Niçoise

Seared Salmon served on a bed of Mixed Greens, Haricots Verts, Potato, Tomato, Egg, Olives and Capers served with a homemade Classical French Dressing \$23.25

LES BURGERS

Burger D'Alsace

Seasoned Beef Burger topped with Caramelized Onions and with Gruyère \$22.00

Burger Français

Seasoned Beef Burger topped with Boursin Cheese \$20.00

Burger Bouchee

Seasoned Beef Burger topped with Bacon & Brie Cheese.....\$22.00

Burger Roquefort

Seasoned Beef Burger with Caramelized Onions, sauteed mushrooms with Blue Cheese\$22.75

LES PETIT DÉJEUNER

Build your Own Omelette:

Served with French Fries or Mixed Green Salad\$13.00

Choose your own fillings: Add \$1 per topping

Spinach, Asparagus, Onions, Tomato, Peppers, Mushrooms, Chourico, Bacon, Ham, Potato, Boursin Cheese, Cream Cheese, Cheddar Cheese, Gruyère Cheese. Add \$2 per topping Turkey, Smoked Salmon

The Benedict

Two poached eggs & Ham on an English Muffin topped with Hollandaise Sauce with hash Browns \$17.25

Portuguese Benedict

Poached Eggs nestled in Chourico, Onions & Potatoes with a Spicy Chipotle Hollandaise\$18.25

Pancakes

Served with your choice of Bacon, Ham or Sausage
2 cakes.....\$ 13.50 3 cakes\$ 15.50
Add Fresh Blueberries or Bananas or Chocolate Chips to your pancake for \$2.00

Chicken and Waffle

Belgian Waffle topped with hand breaded strips of Chicken served with syrup \$19.75

For your convenience a 17% gratuity will be added to your bill