



LE DÉJEUNER

Daily 11.30 am - 2:30 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, Parsley and topped with Brie Cheese.....\$19.25

Cocktail de Crevettes

Warm Grilled Shrimp Cocktail served with Avocado & Cherry Tomato Salsa and a traditional Spicy Cocktail Sauce \$22.25

Poppers au fromage de Chèvre au Miel

Crispy fried balls of Goat's cheese nestled on a bed of lettuce drizzled with Honey \$19.00

LES OEUFS

Omelette (Egg White and Egg Beaters available)

5 Egg Omelette served with French Fries or Mixed Green Salad\$14.00

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 and Black Truffle. Turkey, Smoked Salmon Add \$2.00

Our complete Breakfast Menu is available.

Please ask your server.

LES SANDWICHES

Roast Turkey

Fresh Roasted Turkey Breast with Avocado, Bacon, Lettuce with a Garlic Aioli, served on a Baguette \$18.75

Chicken Cordon Bleu

Lightly breaded Chicken Breast with Ham and melted Gruyère Cheese Served on toasted French Bread with a Garlic and Chive Mayonnaise\$18.75

Croque Monsieur

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

Croque Madame

The Traditional Croque-Monsieur served with a fried egg on top \$19.75

Grilled Sandwich à champignons Portabella

Grilled Portabella mushroom, caramelized onion and roasted tomato with Goat's Cheese and arugula on a toasted Baguette \$16.75

Bifteck

Grilled sliced Certified Angus Beef Hanger Steak, Sautéed Onions and Garlic Aioli with Boursin Cheese served on a Baguette \$22.00

Burger D'Alsace

Seasoned Certified Angus Beef Burger, topped with Caramelized Onions, Gruyère Cheese, Lettuce and Tomato on a Freshly Baked Bun..... \$22.00

Burger Bouchée

Seasoned Certified Angus Beef Burger topped with Bacon and Brie Cheese served with Lettuce and Tomato..... \$22.00

Burger Français

Seasoned Certified Angus Beef Burger, Topped with Boursin Cheese and served with Lettuce and Tomato.....\$20.00

Burger Roquefort

Seasoned Certified Angus Beef Burger topped with Caramelized Onions, sauteed mushrooms with Roquefort Blue Cheese served with Lettuce and Tomato \$22.75

Fish Sandwich

Classic Fish Sandwich your choice of fried or grilled Rockfish with Lettuce and Tomato on your choice of bread served with Coleslaw..... \$29.50

Egg and Avocado Salad Croissant Sandwich

Chopped Egg and Avocado Salad with Yogurt and Dill with lettuce on a Croissant\$16.75

All Sandwiches are served with Mixed Green Salad or Pommes Frites (French Fries)

LES SALADES

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 \$23.75

Chicken Waldorf Salad

Diced Chicken breast, accompanied by red and green Apples, Celery and toasted Walnuts tossed in a light classic French Mayonnaise served on a bed of Mixed Lettuce Greens\$20.00

Chicken Paillard

Chicken Breast pounded thin and seared topped with Arugula and Mixed Greens, Peppers and Cherry Tomatoes tossed with a Lemon Vinaigrette.....\$16.00

Salade d'Épinards

Fresh Baby Spinach tossed with chunks of crispy Bacon, Croutons and Roquefort and Strawberries \$19.00 with Chicken Breast add \$8.00 or Shrimp (4) add \$12.00

Salade de Fromage de Brie Chaud et Miel

Baked Brie topped with Honey and sliced Almonds served with Croutons accompanied with a Mixed green salad with Cherry Tomatoes, Walnuts and a Traditional French Dressing \$23.00

Salades des Légumes Grillé Chauds

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

Salade avec Puy Lentils

Puy Lentils with fingerling potatoes, Fennel and roasted Carrots tossed with a Shallot Vinaigrette served on a bed of Asparagus and Arugula\$21.25

ENTRÉES

Quiche

Classic rich and creamy deep dish Quiche served with a Mixed Green Salad \$22.00

Choice of **Lorraine** – Bacon, Onions, Gruyère Cheese
Epinaud – Spinach, Onions, Gruyère Cheese

Bouchee à la Reine

Classic Vol au Vents filled with Chicken and Mushrooms in a creamy Béchamel sauce served with Mixed Green Salad \$22.50

Steak Frites

Certified Angus Beef Hanger Steak with your choice of sauce Maitre D' Butter, Au Poivre or Béarnaise served with Pommes Frites and Mixed Green Salad \$24.50

Poulet Roti

Pan Roasted 1/2 Chicken with Provençal Herbes topped with a fragrant Gravy served with Pommes Frites and Mixed Salad \$22.25

Le Poisson du Jour

Fish of the Day served with Pommes Frites and Mixed Salad Please ask your server for Today's Catch \$ Market Price

Seafood Crêpe with Sauce Nantua

Homemade Crêpe filled with Shrimp, Scallops, and Lobster served with a Lobster Sauce\$24.75

Chicken & Waffle

Belgian Waffle topped with hand breaded fingers served with syrup\$19.85

Please ask your server to see our selection of wines and beverages to accompany your meal

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