

🍷 LES HORS D'OEUVRES 🍷

L'assiette de Patés - plate 8.50 board 13.00
smooth and country style pate with saucissons, fig mustard, cornichons

Le Plateau de Fromages - plate 9.50 board 15.00
selection of domestic and imported cheeses - see server

French Boudin Noir 9.25
Traditional served with Alsatian style Choucroute garnie

Les Escargots Bourguignons 7.50
broiled escargot, herbed garlic butter, Ricard, parsley crostini

Les Moules au Fenouil 12.75
Prince Edward Island mussels steamed in white wine, fennel, fresh herbs, served with pomme frites and roasted garlic aioli

🍷 LES SOUPES & SALADES 🍷

La Gratinée d'oignon 7.00
our famous french onion soup, croutons, melted swiss

La Salade Esplanade 7.00
organic baby greens, cucumber, carrots, tomatoes, Dijon vinaigrette with Gorgonzola add \$1.50

La Salade aux Choux de Bruxelles 8.50
brussels sprouts, Gorgonzola, bacon and sherry vinaigrette

La Salade au Crabe 13.00
jumbo lump crabmeat, shaved fennel, baby arugula, grapefruit, tarragon vinaigrette, crispy shallot

La Salade de Chèvre Tiède 10.00
warm goat cheese croutons over baby greens, granny smith apples, roasted beets, toasted walnuts, balsamic vinaigrette

☛ LES ENTREES ☛

L'omelette aux Crevettes 10.25

jumbo shrimp, Louisiana wild mushrooms, apple smoked bacon, citrus frisée

La Salade Niçoise au Thon Poëlé 14.50

yellowfin tuna, baby greens, Niçoise olives, haricots vert, potatoes, white anchovies

La Crêpe au Crabe, Sauce Hollandaise 15.50

jumbo lump crabmeat, wild mushrooms, asparagus

Grillades and Grits 14.50

veal cutlets with creole gravy, peppers, tomatoes, organic stone ground grits

Belgian Waffle 11.50

crisp, classic waffle with white chocolate praline butter, fresh berries, maple syrup

Eggs Benedict 12.00

Poached eggs, grilled Canadian bacon, English muffins, sauce hollandaise

L'Onglet de Boeuf 16.50

seared hanger steak, pomme frites, vegetables, .toasted garlic bordelaise

Le Foie De Veau aux Oignons et Petits Lardons 15.00

sauteed calf's liver, bacon, caramelized onion bordelaise, sauteed vegetable

☛ A LA CARTE ☛ 5.50

*Hoppin John's stone ground grits Bacon (American or Canadian)
Two eggs (poached or over easy) Pomme frites*

☛ LES BOISSONS ☛

Soft drinks and iced tea	2.75	Coffee	2.75
Orangina	3.25	Espresso	2.75
Abita Amber Draft	5.25	Cappuccino	3.75
Amstel Light, Kronenbourg, Stella Artois	4.95	Café au Lait	3.00
Perrier water	3.25	Mighty leaf herb tea	3.50

We offer carry out and Gift Cards
18% gratuity may be added to parties of eight or more