

🍷 LES HORS D'OEUVRES 🍷

L'assiette de Patés - plate 8.00 board 12.50
smooth and country style pate with saucissons, fig mustard, cornichons

Le Plateau de Fromages - plate 9.00 board 14.00
selection of domestic and imported cheeses - see server

French Boudin Noir 9.25
Traditional served with Alsatian style choucroute garnie

Les Escargots Bourguignons 6.75
broiled escargot, herbed garlic butter, Ricard, parsley crostini

Les Moules au Fenouil 12.00
*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 6.75
our famous french onion soup, croutons, melted swiss

La Salade Esplanade 6.00
*organic baby greens, cucumber, carrots, tomatoes, Dijon vinaigrette
with gorgonzola add \$1.50*

La Salade aux Choux de Bruxelles 8.25
brussels sprouts, Gorgonzola, bacon and sherry vinaigrette

La Salade au Crabe 12.50
jumbo lump crabmeat, shaved fennel, baby arugula, grapefruit, tarragon vinaigrette, crispy shallot

La Salade de Chèvre Tiède 9.25
*warm goat cheese croutons over baby greens, granny smith apples,
roasted beets, toasted walnuts, balsamic vinaigrette*

🍷 LES ENTREES 🍷

L'omelette aux Crevettes 10.00

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

La Quiche Degas 12.75

broccoli, swiss, caramelized onions, petite salad

Blanquette De Veau 16.00

The French classic of braised veal stew in a wild mushroom and white wine cream reduction with baby carrots in a puff pastry shell

La Salade Niçoise au Thon Poêlé 14.00

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

L' Onglet de Boeuf 16.00

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

🍷 À LA CARTE 🍷

Seasonal Vegetables

Pommes Frites

Haricots verts

Flageolets beans

5.50

🍷 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

