

ENTREES DINNER

Chicken á la Provençale

*Sauté sliced chicken breast with white wine sauce, garlic , emincé tomatoes
served with fresh vegetables of the day. \$ 22.00*

Chicken Piccata

*Sauté sliced chicken breast , in white creamy white wine sauce
served with fresh vegetables of the day. \$ 22.00*

Pork Tenderloin Artichokes sauce

*Pork tenderloin medaillons in creamy white wine sauce with artichokes
served with fresh vegetables of the day. \$ 22.00*

Pork Tenderloin á la sauce Bordelaise

*Pork tenderloin medaillons in red wine sauce with mushrooms
Served with fresh vegetables of the day . \$
22.00*

Traditional Beef Bourguignon

Beef stew in red wine sauce served with risotto and vegetables of the day. \$ 23.00

Beef filet

*Seared Beef filet flambé Cognac with mushrooms
served with fresh vegetables of the day . \$ 26.00*

Half roasted duck

*Half roasted duck with sweet sauce
served with fresh vegetables of the day . \$ 29.00*

Seafood

Plat du chef

*Fish of the day , Clams , Mussels , Shrimps , sea scallops
in light creamy sauce served over pasta . \$ 25.00*

Sea scallops

*Seared Sea scallops over Risotto \$
25.00*

Shrimps

sautés with garlic and parsley with white wine creamy sauce over pasta . \$ 22.00

Salmon

flambé Vodka in light creamy tomato sauce served over pasta. \$ 22.00

Red Snapper

*Sauté Red Snapper in white wine sauce with cappers and lemon
served with fresh vegetables of the day.* \$ 24.00

Vegetarian Plate *Risotto and fresh vegetable of the day.* \$ 20.00

APPETIZERS

Plancha of bruschettas

*4 Bruschettas one with Smoked Salmon / cream cheese ,
one with Olive tapenade / roasted pepper , one with Proscuitto/ fresh spinach
and one traditional with tomatoes diced.* \$
9.00

Plancha of Cochonade

Proscuitto , homemade pâté , Sopresata , Chorizzo and cornichon \$ 12.00

Escargots du Café

Snails with garlic and parsley butter served with French Baguette . \$ 11.00

Lobster scargots

Chunk lobster with garlic and parsley butter served with French Baguette \$ 13.00

French onion soup

Homemade French Onions soup with croutons gratiné with cheese \$ 9.00

Moules marinières Red or White Sauce

*Mussels marined in white wine sauce with garlic and parsley
or with tomatoes sauce.* \$
12.00

Ahi Tuna

Ahi Tuna on bed of Salad with wasabi and Sesam seeds \$ 12.00

Burrata Salad

*Sliced of tomatoes and burrata (fresh mozzarella creamy in its center)
on bed of salad with basil , olive oil and balsamic vinegar .* \$ 13. 00

Niçoise Salad

Salad , Tomatoes , tuna, artichokes , anchovies, hard boiled eggs , onions ,olives
\$ 12.00

House salad

Salad ,Tomatoes , gorgonzola , walnuts with French vinaigrette on side \$ 10.00

Garden Salad

Salad ,Tomatoes , onions , olives with French vinaigrette on side \$ 9.00

Cheese Plate

Brie , Gorgonzola, Swiss , Provolone served with French Baguette . \$ 12.00

DESSERTS

Our favorite crêpes

Suzette crêpe

orange marmelade, flambée with Grand Marnier \$ 11.00

Jamaica crêpe

Banana flambée with rhum \$ 11.00

Normandy crêpe

Pears flambée with Cognac \$ 11.00

Bahamas crêpe

Vanilla ice cream , red fruits , whipped cream \$11.00

Black forest crêpe

Red fruits , chocolate sauce ,whipped cream . \$ 11.00

Profiterole chocolat or caramel “OOH LA LA crêpe”

Vanilla ice cream, chocolat sauce or caramel, whipped cream \$ 12.00

St marten crêpe

Banana , Nutella , whipped cream \$ 9.00

Lemon crêpe

Sugar and lemon juice \$ 7.00

Our crème brulée

\$ 8.00

Our specials Coffees

Espresso (*regular or decaf*)

\$ 3: 00

Double espresso

\$ 4 .00

Latte (*expresso ,milk*)

\$ 4. 50

Viennois (*Expresso , whipped cream*)

\$ 4: 25

Moka (*expresso ,milk , chocolate*)

\$ 4:50

WE ARE PLEASED

TO WELCOME YOU

FOR DINNER

FRIDAYS AND SATURDAYS

5:30 PM TO 9:00 PM

BON APPETIT !!!