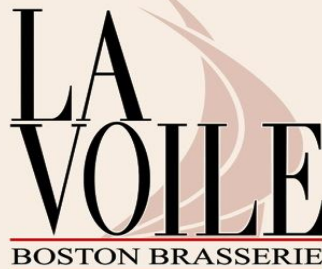


Lunch



Menu

Soupes

- * **Soupe du jour** cold or hot
...depending on the Chef's mood \$7.50
- * **Fish soupe "like in Cannes"**
with traditional additions \$12.50

Salades

- * **Beets & goat cheese** \$13.00
with a beet vinegar
- * **Classic Nicoise** \$16.50
with tuna or chicken
- * **Green Asparagus** \$13.50
& "Bayonne" ham
- * **Pan-Seared scallops ceasar** \$16.50

Pasta & Risotto

- * **Risotto du jour** sm \$10.00
lg \$17.00
- * **Gnocchi "Caprese"** \$12.00
- * **Fettucini a la Primavera** \$14.00
with lobster (add \$9.00)

Casses-Croutes & more...

- * **Grilled chicken sandwich** \$12.50
with swiss cheese, onion, cilantro & chipotle sauce
- * **French black Angus burger** \$13.50
with swiss cheese, tomatoes & mushroom
- * **Grilled baguette "Provencal"** \$10.50
with mozzarelle, tomatoes & fresh basil
- * **Grilled baguette "Savoyard"** \$12.50
with swiss cheese & "Bayonne" ham
- ... all served with potato frites
- * **Quiche of the day & greens** \$9.50

Duck Foie Gras

- * **Terrine** \$19.00
- * **Pan seared** \$24.00
- * **Terrine & pan seared** \$21.50

- * **Country pate with grilled baguette** \$9.50

French Cheese

- * **Plate of 3 cuts** \$13.00
- * **Plate of 5 cuts** \$21.00

Glass of Wine

- * **Rose, Blanc & Rouge** \$6.00

Classics from France

- * **Veal stew "Blanquette"**
with Basmati rice
- * **Lamb stew "Navarin"**
with spring vegetables

Fresh Arrivals from Europe

- * **Pan-seared Dover Sole in a blond butter** \$39.50
- * **Grilled Mediterranean Seabass** \$29.50
...with a side of vegetables

Main Courses \$17.50

- * **Our Chef's Mussels**
with potato frites
- * **Roasted salmon Provencal**
with fingerling potatoes
- * **Roasted Organic chicken**
with potato puree
- * **Pan-seared Pork loin**
with crispy "riso" pasta

From the Grill...

- * **Grilled Blak Angus Rib-Eye,**
Bearnaise sauce, potato puree
& French green beans
\$34.00 (16 oz)
- * **Whole lobster,**
butter with herbs & gnocchi
\$28.00

