



HORS-D'OEUVRES

La Soupe du Jour
Soup of the day

8

La Soupe à L'Oignon Gratinée

French onion soup with croutons and swiss cheese

9

Salade d'Endives au Roquefort, Noix et Pommes

Endive salad with Roquefort, walnuts and shaved apples

12

Moules Marinières ou Provençales

Steamed P.E.I. mussels with a white wine-shallot or Provençal sauce

13

Tartare de Thon

Tuna Tartar

15

Escargots Maison

Traditional unshelled snails in house garlic butter and Pernod

12 / double portion 17

Assiette de Fromages

Cheese board with St. André, Brie, Roquefort, goat cheese, apples and grapes

15

Moules Marinières ou Provençales

Steamed P.E.I. mussels with a white wine-shallot or Provençal sauce

21

Filet de Sole Meunière ou Almandine

Broiled sole in a lemon-butter sauce with/out almonds and jasmine rice

23

Boudin Blanc et Noir

Black and white blood sausage with apple sauce, whole grain mustard and sweet potato french fries

23

ACCOMPAGNEMENTS

AVOCADO 5

ASPARAGUS 9

HARICOTS VERTS 8

RATATOUILLE 8

STEAMED VEGETABLES 8

BACON 8

HAM 7

BREAKFAST SAUSAGE 8

BRIE 8

FRENCH FRIES 8

EGGS, ANY STYLE 10

GRANOLA, YOGURT, 9

BERRIES & HONEY

SMOKED SALMON 14

PRIX-FIXE

\$23

Includes choice of Mimosa, Kyr, Kyr Royal, Bellini or House white / red

Any item à la carte \$19

Please, no substitutions.

Omelette brie et Tomato

Brie and tomato omelet

Omelette nordique Florentine

Fresh salmon and spinach omelet

Omelette Paysanne

Ham and cheese omelette

Omelette Végétarienne

Fresh spinach, tomatoes and mushroom omelet

Frittata Mon Petit (+\$4)

Egg whites, shrimp, tomato and spinach over red bliss potatoes topped with melted Gruyère

Brouillade Espagnole

Scrambled eggs with chorizo, peppers, onions and tomato

Oeufs Scandinave (+\$2)

Scrambled eggs topped with smoked salmon, cornichons, capers and red onions

Oeufs bénédictine (+\$2)

Poached eggs on a croissant with Canadian bacon or smoked salmon, topped with hollandaise sauce, served with salad

Oeufs Mornay Florentine

Poached eggs with spinach, Swiss cheese gratiné, topped with hollandaise sauce

Artichaux Bénédictine

Artichoke bottoms with poached eggs topped with a mushroom velouté, served with red bliss potatoes and sautéed spinach

Crêpe Madame

Crêpe with Parma ham and fried egg with French fries and salad

Quiche Brocoli et Tomates Cerises

Broccoli and cherry tomato quiche

Croque Monsieur or Madame

Hot, open sandwich with béchamel, ham, and Swiss cheese with salad, topped with an egg

Pain Perdu Brioché

French toast with strawberries and bananas, with ham, bacon or sausage

Smoked Salmon Platter (+\$2)

On a bed of baby greens with boiled eggs, red onions, capers and toasts

Crêpes Nutella et Bananes et Fraises

Nutella, strawberry and banana crêpes

Add'l Items (+\$2):

Tomatoes, Peppers, Mushrooms, Fresh Spinach, Onions, Swiss Cheese, Ham, Broccoli

Gourmet Items (+\$3):

Shiitake Mushrooms, Fine Herbs, Fresh Salmon, Chorizo, Brie, Goat Cheese

SALADES ET SANDWICHES

"Frenchy" Cobb Salade

Grilled chicken breast, avocado, corn, tomato, egg, bacon and blue Roquefort over mixed greens with MPC dressing

19

Salade Niçoise

Sushi grade tuna, anchovies, french beans, red bliss potatoes, green/red peppers, onions, eggs, black olives, on mixed greens

21

Croque-Saumon 2 Façons

Hot sandwich with fresh and smoked salmon and melted Gruyère with arugula

19

Sandwich de Confiture d'abricot et Brie

Melted Brie and apricot jelly sandwich with sweet potato French fries

17

Steak Haché à Cheval ou au Fromage

Hamburger deluxe topped with a fried egg OR cheese (Roquefort, Brie or Swiss) served with French fries

19

Sliders de Tournedos au Boursin

Filet mignon sliders with Boursin and tomato with French fries

24

Boeuf Bourguignon

Beef stew in a red wine and mushroom sauce with steamed potatoes and carrots

25

Onglet à l'échalotte

Hanger steak in a red wine shallot sauce with watercress mashed potatoes

27

Steak Frites

Grilled ribeye steak with a choice of simply grilled, au poivre or bearnaise with French fries

30

PLATS PRINCIPAUX

Cordon Bleu Maison

Breaded chicken breast filled with ham and Gruyère served with French fries and salad

22

Ravioles aux Legumes d'hiver

Winter vegetable ravioli (celery root, carrot, fennel and shiitake mushroom) in a tarragon, cream sauce

21

COFFEE / TEA 2.75 | TEA SELECTION English Breakfast, Green, Mint, Chamomile, Lemon-Ginger 3.50

ICED COFFEE / ICED TEA 2.95 | FRESH-SQUEEZED ORANGE JUICE 4.75 | CRANBERRY JUICE 2.95

PEACH NECTAR 2.95 | ESPRESSO 3.5 | CAPPUCCINO 4.75 | ICED CAPPUCCINO 4.95 | MACCIATO 3.75

MOCCACHINO 4.95 | SODAS 3.75 | SPARKLING / STILL 4 / 7