
LUNCH MENU

Country paté, Pommery mustard, cornichons and toasted pain de campagne \$12

Salad of Mesclun greens with spiced pecans, dried cranberries, crumbled goat cheese and sherry vinegar dressing \$12

Cassolette of snails and wild mushrooms Provençale \$13

Caesar salad \$11

French onion soup gratinée \$11

Cream of lobster Bisque \$12

Soup of the day \$9



Steak Tartare served with a green mixed salad or French fries \$24

Poached Norwegian salmon served cold with haricots verts, cherry tomatoes, potato, hard-boiled egg and homemade herb sauce \$26

Maine lobster, shrimp and avocado salad with vine ripe tomato, Corn, cilantro and Remoulade sauce *Market price*

Pecan crusted filet of trout with Pommery mustard sauce \$26

Grilled filet of Norwegian salmon served roasted vegetables with straw potatoes and basil cream sauce \$28

Sautéed calf liver served with caramelized onions and Sherry vinegar sauce \$24

Beef tenderloin tips sautéed, tossed in a peppercorn sauce, served with vegetables and French fries \$23

Seafood risotto (monkfish, shrimp and bay scallops in lobster sauce) \$28

Blackened Mahi Mahi with lemon butter sauce \$24

Penne pasta with wild mushrooms, sundried tomatoes, spinach, garlic, EVOO and parmesan cheese \$23

Grilled Dijon mustard crusted chicken caesar salad \$20

Burgers: *with French fries \$20, with green beans \$24, with Caesar or Mesclun salad \$24*

Le French Onion Melt Burger

A half pound CAB patty topped with our French onion soup onions and melted Emmental, on a grilled brioche bun with garlic mayonnaise.

Le Burger du Fermier

A half pound CAB patty topped with Apple wood bacon, melted Cheddar, lettuce, tomato and red onion, on a grilled brioche bun.



Desserts \$11

Your choice of Crème caramel, Assorted sorbets in a “Tulipe” cookie shell, Chocolate and Grand Marnier cake, Seasonal fruit “croustade” with vanilla ice cream or Assorted mixed berries with sabayon.

Soufflés \$12

Your choice of Chocolate, Grand Marnier, Amaretto or Praline (toasted hazelnut)

Bon Appétit!

At lunch time a minimum of \$20.00/person is expected, we reserve the right to adjust your check accordingly. Thank you for your understanding.