



Restaurant week

August 2019

Lunch Formule
\$20.19 tax and gratuity not included

Appetizer- Main Course or Main Course - Dessert

Appetizer (choice of one)

Soupe of the day

Arugula salade,
arugula, red onions, parmesan cheese, tomato, lemon juice-olive oil

Main course (choice of one)

Poulet-Frites
1/2 roasted chicken, jus de cuisson, French fries

Moules Marinière-Frites
mussels prepared with white wine, shallots, butter, parsley

Dessert (choice of one)

crème brûlée

clafouti aux cerises, a creamy custard based tart filled with cherries

An auto gratuity of 20% will be added to the entire check for patrons who chose this
menu

Thank you for your understanding



Everyday French Cuisine

Restaurant week
August 2019

3 courses dinner Appetizer-Main course - Dessert

\$35.19 tax and gratuity not included

Appetizer (choice of one)

Escargot Bourguignon
snail in garlic, butter, parsley

Salade de Chèvre chaud
warm goat cheese on baguette, mixed green, honey, tomato, cucumber,
walnuts, chives, French vinaigrette

Main course (choice of one)

Seared Scallops à la provençale, tomato, garlic, parsley sauce served with
linguini

NY strip steak, green peppercorn served with French fries

Dessert (choice of one)

Crème brûlée

Clafouti aux cerises, a creamy custard based tart filled with cherries

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this menu

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