

## LUNCH MENU

**PLAT DU JOUR, discover new french recipes every week**

<b>QUICHE OF THE DAY</b> , served with a small salad and sauteed potatoes.....	10
<b>ESCALOPE VIENNOISE</b> .....	12
Breaded chicken breast, served with sauteed potatoes and a small salad	
<b>SALADE NICOISE</b> .....	13
Mixed greens, tuna, potato, tomato, red and green pepper, red onion, hard boiled egg, black olives and anchovies	
<b>SALADE CHEVRE CHAUD</b> .....	12
Mixed greens, pear, walnuts, Goat cheese on toasted baguette	
<b>SALADE FERMIERE</b> .....	12
Mixed greens, seared chicken breast, cherry tomatoes , swiss cheese	
<b>SANDWICH PARISIEN</b> .....	10
French baguette, ham, pickles , swiss cheese, lettuce, dijon mustard	
<b>CROQUE MONSIEUR</b> .....	13
Toasted Tuscan bread baked with ham, swiss cheese, béchamel, served with a small salad	
<b>CROQUE MADAME</b> .....	14
Add fried egg on top	
<b>SPINACH OMELETTE</b> .....	14
Spinach, crispy bacon, red onion and goat cheese	
<b>SHRIMP OMELETTE</b> .....	15
Shrimp, spinach, red onion and sour cream	

### *Savory crêpes*

*Served with a small salad*

*Our savory crêpes are made with White flour*

<b>VOSGIENNE</b> .....	13
Prosciutto, brie, cranberries, sour cream and sunny a side egg	
<b>PARISIENNE</b> .....	13
Ham, mushroom, béchamel, swiss cheese	
<b>BRETONNE</b> .....	13
Melted brie and apple, hard cider, toasted almonds	
<b>L'ATLANTIQUE</b> .....	14
Smoked salmon, norwegian sauce (sour cream, mustard, lemon, fresh dill)	
<b>L'AUTOMNE</b> .....	13
Pear, walnuts, blue cheese, honey	
<b>LA BASQUAISE</b> .....	14
Bell pepper, chicken, béchamel, swiss cheese, and hot sauce.	

### *Home-made desserts*

*Take a look at the dinner menu*

**WE DO NOT ACCEPT CREDIT/DEBIT CARD UNDER \$20**

