HOUSE BLENDED COFFEE

House Blend Coffee ........................................... 2.5
Spice Merchant 'French Press Coffee' ....................... 4
(Light/Dark Sumatra/Flavored/Decaf)
Espresso | Double ............................................... 3.5/5
Cappuccino ...................................................... 5
French Vanilla Cappuccino ..................................... 5
Cinnamon Cappuccino .......................................... 5
Café Au Lait ..................................................... 5
Americano .......................................................... 5
Macchiato ........................................................... 4
Café 'Mocha' ..................................................... 6
Café Au 'Miel' ..................................................... 6
Iced Arctic ........................................................... 6

BEVERAGES

Juice ................................................................. 3
(Cranberry, Grapefruit, Apple, Orange, Pineapple)
Pepsi Products .................................................... 2.5
Iced Tea ............................................................ 2.5
Hot Tea ............................................................... 3.5

RAW BAR

MARKET FRESH OYSTERS

JUMBO SHRIMP COCKTAIL

APÉRITIFS

ESCARGOT ....................................................... 12
Stuffed mushroom caps roasted in garlic butter & topped with provolone cheese. Served with garlic bread.

CURED SALMON ................................................ 13
House made salmon gravlax with capers, crème fraîche, red onions, harboiled egg & toasted crostini.

PARISIEN CHEESE DIP ......................................... 11
Warm ricotta cheese, 'Nicoise olives, tomato confit, olive oil, fresh herbs & toasted crostini.

MACARONI AU FROMAGE ...................................... 10
"Mac & Cheese" made with Gruyère, aged cheddar & fresh herbs.

CALAMARI ....................................................... 12
Strip steaks breaded, fried & tossed in olive oil, lemon juice, & fresh oregano. Served with basil aioli & cocktail sauce.

MUSSELS & FRIES .............................................. 13
Sautéed in white wine, garlic, shallots & butter with fresh herbs. Served with garlic bread.

POUTINE .......................................................... 10
Beef tenderloin, cheddar cheese curds, beef gravy, & truffle fries topped with provolone cheese.

QUICHE, OMELETTES, & EGGS

EGGS BENEDICT

LORRAINE BENEDICT ........................................ 12
Ham, bacon, parmesan cheese, poached egg, Hollandaise sauce, 'English muffin.

CURED SALMON BENEDICT ............................. 12
House-made gravlax, arugula, tomatoes, parmesan cheese, poached egg, Hollandaise & Florentine sauce, 'English muffin.

Egg dishes are served with your choice of Parisian potatoes or house salad & 1/2 croissant.

QUICHE LORRAINE .......................................... 10
Bacon, ham, caramelized onions, herbs, Gruyère & parmesan cheese.

THREE MEAT OMELETTE ................................ 11
Ham, sausage, bacon & smoked gouda cheese.

VÉGÉTARIENNE OMELETTE ......................... 10
Egg whites, spinach, onion, mushroom & Gruyère cheese.

HAM & CHEESE OMELETTE ............................. 10
Smoked ham & Gruyère cheese.

CURED SALMON OMELETTE ............................ 12
House-made gravlax, crème fraîche, arugula, & capers.

TWO EGGS ....................................................... 10
Comes with choice of bacon or sausage & Parisien potatoes.

breakfast & lunch menu
**CRÎPES**

_**ALL CRÊPES ARE TOPPED WITH A CHERRY TOMATO & ARUGULA GARNISH SALAD WITH A CITRUS VINAIGRETTE DRESSING.**_

**CRÊPE JOSÉPHINE**.................12
Shrimp, mushroom, spinach, tomato confit, provolone cheese & a cognac cream sauce®.

**LA VÉGÉTARIENNE**...............10
Ratatouille vegetables, provolone cheese in a San Marzano tomato sauce.

**CRÊPE TOSSELLIN**...............13
Shrimp, scallop, mushroom, spinach, tomato confit, provolone cheese & a cognac cream sauce®.

**LE SÅMON FUMÉE**...............13
House-made gravlax, crème fraîche, fried capers & diced red onions®.

**CRÊPE DIANNE**...............10
Smoked ham, sunny side up egg, Gruyère cheese & béchamel sauce.

**SANDWICHES**

_SERVED WITH TRUFFLE FRITES OR HOUSE SALAD_.
_SUBSTITUTE A CUP OF SOUP FOR $3._

**AVOCADO TOAST**.................9
Wheat bread, tomato, avocados, fresno chili jam.

**LOX & BAGEL**.................11
Toasted bagel, house-made gravlax, cream cheese, red onion, argula, citrus vinaigrette.

**CROQUE’ MONSIEUR**...........10
Smoked ham, béchamel crème sauce.

**BISTRO BURGER**...............12
House prime beef blend, cheddar cheese, fried egg, bacon, tomato, lettuce & basil aioli on a brioche bun.

**CORDON BLEU**...............12
Fried chicken breast, smoked ham, Gruyère, Dijon mustard, mayonnaise, arugula.

**FRENCH DIP**...............11
Toasted baguette, horseradish cream, provolone cheese & au jus®.

**BANH MÌ**...............11
Grilled chicken, pickled carrots, radish, daikon, hoisin, fresno chili jam & toasted baguette.

**GRILLED CHEESE**...............10
Gruyère, smoked Gouda, aged cheddar, & parmesan on brioche.

**ROASTED PORK**...............14
Roasted pork, pickled fennel, roasted garlic puree & micro pea shoots.

**ENTRÉES**

**CHICKEN PAILLARD**...........16
Seared chicken breast topped with lemon beurre blanc & capers. Served with ‘Parisien potatoes & garnish arugula salad’.

**STEAK FRITES**.................22

**SOUPEs**

_ADD A CUP OF SOUP TO ANY SALAD FOR $3._

**FRENCH ONION**.................68
Gruyère cheese & croutons.

**TOMATO BISQUE**.................68
San Marzano tomatoes, cream, toasted crostini.

We proudly serve Creekstone Farms Premium Black Angus Beef. Our steaks are hand cut and cooked to your satisfaction. Creekstone Farms is famous throughout the world for their rich flavor.