



**ENTRÉES**

- STEAK FRITES.....**28**  
Prime KC striploin topped w/Entrecôte sauce. Served with truffle frites & cherry tomato & arugula garnish salad.
- COQ AU VIN.....**22**  
Chicken breast, white wine chicken jus, carrots, mushrooms, pearl onions. Served with cherry tomato & arugula salad.
- LYONNAISE STYLE PORK.....**22**  
Schnitzel style crispy pork loin topped with a citrus vinaigrette arugula salad. Served with a house mustard sauce and truffle frites.
- PARISIAN SALMON.....**26**  
Seared salmon w/a Dijon mustard glaze, w/a broccolini, lardon, fingerling potato hash and a cherry tomato & arugula salad.



♦ Gluten Free : ♦♦ Can be modified to gluten free

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illnesses.

A 20% GRATUITY WILL BE ADDED TO PARTIES OF 6 OR MORE

Peanut oil may be used FOR frying.

**SANDWICHES**

- SERVED W/TRUFFLE FRITES  
-OR- PARISIAN POTATOES  
AND CHERRY TOMATO & ARUGULA SALAD
- FRENCH DIP.....**17**  
Roast beef, horse radish cream, and provolone cheese on a toasted house made baguette. Served with au jus.
- TURKEY CLUB.....**16**  
Roasted turkey, bacon, tomatoes, house greens & basil aioli on house made croissant.
- CHICKEN SALAD.....**14**  
Roasted chicken, apples, golden raisins, red onion, & celery on a house made croissant
- CROQUE MONSIEUR/MADAME.....**15**  
(for Madame-ADD EGG, FOR + \$3)  
Ham, Gruyère cheese & bechamel on house made brioche.
- ROAST BEEF.....**16**  
Roast beef, Swiss cheese, mixed greens, tomato, and horseradish cream on house made croissant

**SIDES**

9

*Served family style*

- SAUTÉED HARICOT VERTS : MUSHROOM FRICASSÉE
- GRILLED ASPARAGUS : PARISIEN POTATOES
- TRUFFLE FRITES : HERBED RISOTTO

**LUNCH**  
*Menu*

## APÉRITIFS

BAGUETTE FRANÇAISE.....**8**  
Toasted baguette served with butter, sundried tomato paste and an orange marmalade.

CHARCUTERIE BOARD...**16**  
Various house smoked meats, cheeses, fruits, cornichons and house pickled vegetables. ^Served with a toasted baguette, and a variety of house-made jams and sauces.

POUTINE...**16**  
Beef tenderloin, cheddar cheese curds, beef gravy & truffle frites topped with provolone cheese.

CURED SALMON...**16**  
House made gravlax topped w/arugula, capers, crème fraîche, red onion, hard-boiled egg and toasted crostini.

MUSSELS & FRITES...**18**  
Sautéed in white wine garlic, shallots, butter and fresh herbs. ^Served with garlic bread.

## SOUPES

FRENCH ONION...**10**  
Gruyère cheese and croutons.

TOMATO BISQUE...**9**  
San Marzano tomatoes, basil and a toasted crostini.

## SALADES

*Add to any Salad:*

JUMBO SHRIMP \$5 EA., CHICKEN \$8,  
SALMON \$10, STEAK \$15

FRISÉE AUX LARDONS...**12/17**  
Chicory salad, bacon lardons, croutons, poached egg, with warm sherry vinaigrette.

PANZANELIA...**11/16**  
Mixed greens, cucumbers, croutons, feta cheese crumbles, olives, tomatoes, red wine vinaigrette.

STRAWBERRY FIELDS...**11/16**  
Mixed greens, fresh strawberries, dried cranberries, toasted pecans, goat cheese crumbles, strawberry vinaigrette.

SALAD À L'ORANGE...**11/16**  
Arugula, orange supreme, dates, pine nuts, shaved Manchego, dates, red onion, with citrus rosemary vinaigrette.

BEET SALAD...**10/15**  
Mixed greens, goat cheese crumbles, pears, hazelnuts, roasted beets, fried goat cheese, honey thyme vinaigrette.

SALMON NIÇOISE...**22**  
6oz. Grilled Salmon with Mixed greens, haricot verts, niçoise olives, tomatoes, white anchovies, hardboiled egg, red onions, fingerling potatoes and balsamic vinaigrette.

GOAT CHEESE STEAK SALAD...**23**  
6oz. Bavette Steak. Mixed greens, fried goat cheese, tomatoes, toasted almonds, buttermilk dressing.

## DEJÈUNER/BREAKFAST

### EGGS

TWO EGGS...**14**  
2 eggs your way. Served w/bacon, choice of Parisian potatoes or truffle frites and house-made croissant.

EGG SANDWICH...**15**  
Fluffy scrambled eggs on house-made croissant with avocado, cheddar cheese, bacon & basil aioli.  
(SERVED WITH CHOICE OF)  
Parisian potatoes -or- truffle frites.

### QUICHE

SERVED W/CHERRY TOMATO & ARUGULA SALAD AND CHOICE OF PARISIAN POTATOES OR TRUFFLE FRITES

QUICHE IORRAÏNE...**16**  
Bacon lardon, ham, herbs, caramelized onions, Gruyère, and parmesan cheese.

QUICHE VÉGÉTARIENNE...**16**  
Caramelized onions, mushrooms, fresh spinach, sundried tomatoes & Gruyère.

### CRÊPES

ALL CRÊPES ARE TOPPED WITH A CHERRY TOMATO & ARUGULA GARNISH SALAD

LE SAUMON FUMÉE...**16**  
House-made gravlax, arugula, crème fraîche, capers, diced red onions.

CRÊPE JOSSEIN...**18**  
Shrimp, scallop, mushroom, spinach, tomato confit, provolone cheese and a cognac cream sauce.

## CRÊPES

(CONTINUED)

CRÊPE JOSEPHINE...**16**  
Chicken, mushroom, spinach tomato confit, provolone cheese and a parmesan cream sauce.

CRÊPE DJANNE...**16**  
Smoked ham, sunny side up egg, Gruyère cheese and béchamel sauce.

CRÊPE VÉGÉTARIENNE...**14**  
Ratatouille vegetables, provolone cheese in San Marzano tomato sauce.

CRÊPE ITALIENNE...**16**  
Prosciutto di Parma, sunny side up egg, brie cheese, fig jam.

SANDWICHES  
& ENTRÉES  
ON  
BACK