

MENU

LES CLASSICS

JAMBON BEURRE

Jambon Maison, Artisanal butter, Cornichon, Emmental, Seasonal greens

\$7.00

LE PARISIEN

Jambon Maison, Artisanal butter, Cornichon, Brie de meaux, Seasonal greens

\$9.00

TERRINE PARADIS

Rabbit terrine, wholegrain mustard, Cornichon, Seasonal greens

\$6.00

LE LIBANAIS

Smoked halloumi, Artisanal butter, Pesto sauce, Cherry tomatoes, Seasonal greens
(+Roasted Chicken) +\$2.00

\$7.00

LE CHARME BLUE

DR blue cheese, Fig jam, Green apples, Seasonal greens

\$7.50

COMME UN CAESAR

Chicken breast, Sundried tomatoes, anchovy cream, Aged parmesan cheese Seasonal greens

\$8.00

MONSIEUR LE CROQ

Jambon Maison, Emmental, Artisanal butter, Bechamel sauce, served in a brioche bun

\$9.50

TO BRIE OR NOT TO BRIE

\$8.50

Brie de meaux, Cured ham, Fig jam, Seasonal greens

LES SPECIALS

CHEVRE BRULEE

\$9.00

Torched goats cheese, Cured ham, Hot honey, Dijon mustard, Red wine reduction, Seasonal greens

SAUCISSON FROMAGE

Saucisson sec, ratatouille butter, Dijon mustard, Cornichon, Seasonal greens

\$8.50

MAMA DE LA MIA

Roasted chicken, Sundried tomatoes, Olive tapenade, Poivronnade, Emmental, Parmesan, Balsamic reduction

\$9.00

FRENCH DIP

Charolais roast beef, Emmental, Caramelized onions, Wholegrain mustard, Cherry tomatoes, served with Au jus

\$9.50

LAPIN AUX OLIVES

\$9.00

Rabbit confit, Brie de meaux, Olive tapenade, Dijon mustard, Garlic honey confit, Cherry tomatoes, Seasonal greens

COMME UN CAPRESE

\$7.50

Fresh mozzarella, Pesto sauce, Cherry tomatoes, Balsamic reduction, Seasonal greens
(+Cured ham) +\$2.00

+ADD ON : ROASTED CHICKEN \$1.50

CURED HAM \$2.00

JAMBON MAISON \$2.20

MENU

ENTRE VOUS

CAMEMBERT AU FOUR

Baked camembert, Sliced baguette, Honey, Walnuts, Seasonal fruits

\$16.00

CHARCUTERIE AND CHEESE PLATTER

Assortment of Artisanal cheeses, and premium cured meats, Served with a mix of nuts, Jam and Seasonal fruits

\$18.00

QUICHE SAISON

seasonal quiche served with a side salad

\$6.00

BREAD AND BUTTER PLATTER

Artisanal butter, traditional baguette, Cornichon, Seasonal greens, served with 2 types of jam

\$3.30

DESSERTS

GATEAUX DU JOUR

\$4.00

CREME BRULEE

\$4.00

CROISSANTS

BEURRE

\$4.00

ZAATAR

\$4.00

TRIPLE CHOCOLAT

\$6.00

DRINKS

WATER

\$1.00

SPARKLING WATER

\$1.50

SOFT DRINK

\$1.50

IMPORTED SOFT DRINK

\$3.00

SEASONAL JUICE

\$3.00

COLD BREW

\$3.00

ESPRESSO

\$1.00

ALMAZA UNFILTERED

\$2.75

961 BEER

\$3.30

IMPORTED BEER

\$4.40