



Restaurant week
Summer 2024
Dinner Special

Appetizers

Salade

Quiche Epinard

(spinach quiche)

Moules Farcies

(stuffed mussels, garlic, parsley,
butter)

Entrées

Onglet Grille

(hanger steak with bearnaise sauce)

Mussels Provençales

(steamed mussels in peppers, onions,
tomato sauce, French fries)

Truite Almondine

(filet trout, almonds, lemon)

Desserts

Gâteau au Chocolat

(chocolate truffle cake)

Fruit Tarte

(Fruit tart)

Gâteau aux Fromage

(cheese cake)

\$30

No Substitutions---

Sharing Fee: \$5



Restaurant week
Summer 2024
Lunch Special

Appetizers

Salade

Soupe du Jour

Soupe à l'oignon
(french onion soup)

Desserts

Gâteau au Chocolat
(chocolate truffle cake)

Fruit Tarte
(Fruit tart)

Gâteau aux Fraises
(strawberry mousse cake)

Entrées

Croque Madame

(toasted swiss and ham sandwich,
topped with an egg)

Mussels Marinières

(steamed mussels in white wine
garlic sauce, french fries)

Merguez Sandwich

(Lamb/beef Tunisian sausage in
baguette)

\$30

No Substitutions---
Sharing Fee: \$5