

# *La Petite France*



## *Monday-Saturday*

Lunch: 11a.m.-2p.m.

Dinner: 5p.m.-10p.m.

## *Sunday*

By appointment only.

# Soups + Salads

**Soupe du Jour** \$5

the chef's special creation

**Soupe à l'Oignon** \$6

onion soup gratineed  
with swiss cheese

**Salade Douce-Amère** \$5.5

field greens with prosciutto,  
sun-dried cherries and  
cassis vinaigrette

**Salade d'Épinards** \$5.5

spinach and romaine garnished  
with goat cheese stuffed endive,  
grapes and walnuts, in  
a champagne vinaigrette

**Salade César** \$5.5

romaine lettuce tossed in  
a caesar dressing and  
garnished with croutons  
and grated parmesan cheese



# appetizers



**Pâté Maison** \$10

served with cornichons

**Crêpe au Fromage de Chèvre** \$11

crepe baked with goat cheese, spinach and prosciutto, garnished with a red brandy cream sauce

**Crêpe au Fromage de Brie** \$11

brie cheese crepe topped with bechamel sauce and gratineed with swiss cheese

**Crevettes à la Sauce Boursin** \$13

shrimp sautéed with sun-dried tomatoes, corn and leeks in a garlic, herb cream sauce

**Champignon Portabella aux Quatre Fromages** \$12

grilled mushroom stuffed with swiss, brie and parmesan cheeses, over a blue cheese sauce

**Moules Marinières avec ou sans la crème** \$10

mussels steamed, with or without cream, in garlic wine sauce

**Escargots Bourguignon** \$11.5

snails in garlic parsley butter

**Saumon Fumé** \$13.5

smoked salmon garnished with field greens, capers and shallots

**Bruschetta de Flageolets** \$9

grilled french bread with mashed flageolet beans, tomatoes, thyme, garlic and balsamic vinegar

# Entrées

## *Moules Marinières ou à la Crème avec Pommes Frites*

\$19.5

mussels steamed, with or without cream, in garlic wine sauce and served with french fries

## *Saint-Jacques à la Sauce Gingembre et Citron Vert*

\$29

pan-seared sea scallops  
in a ginger lime sauce

## *Saumon à la Sauce Endives*

\$25

salmon sautéed with belgium endive, shallots, white wine, lemon and butter

## *Bar au Beurre Blanc et Crabe*

\$33

seared seabass with crabmeat  
in a sherry butter sauce

## *Truite aux Amandes*

\$20.5

sautéed trout topped with brown butter and almonds

## *Poulet aux Porto*

\$20.5

chicken breast tenderloin  
sautéed with a white port wine mushroom cream sauce



# Entrées

***Filet de Porc à la Sauce Normande*** \$21

pork tenderloin sautéed with apples, in a brandy cream sauce

***Ris de Veau à la Reine*** \$27

sweetbreads sautéed with mushrooms, garlic and ham in a maderia sauce, garnished with puff pastry

***Carre d'Agneau*** \$34

roasted rack of lamb served over a roasted garlic rosemary demi-glace garnished with flageolet beans

***Filet de Boeuf à la Sauce Poivre*** \$32

grilled filet mignon in a rich black peppercorn red brandy cream sauce

***Filet de Boeuf aux Morilles*** \$34

grilled filet mignon in a morel mushroom brandy creamy demi-glace



# Desserts

**Crème Brûlée** \$7.5

creamy baked custard caramelized  
with sugar top

**Mousse au Chocolat** \$8

fluffy rich chocolate mousse  
garnished with whipped cream

**Tarte Tartin / à La mode** \$7.5 / \$8.5

caramelized apple tart served  
warm over vanilla sauce

**Marquis au Chocolat** \$8.5

a slice of rich flourless chocolate  
decadence served over coffee sauce and  
garnished with caramel and almonds

**Gateau au Fromage** \$7.5

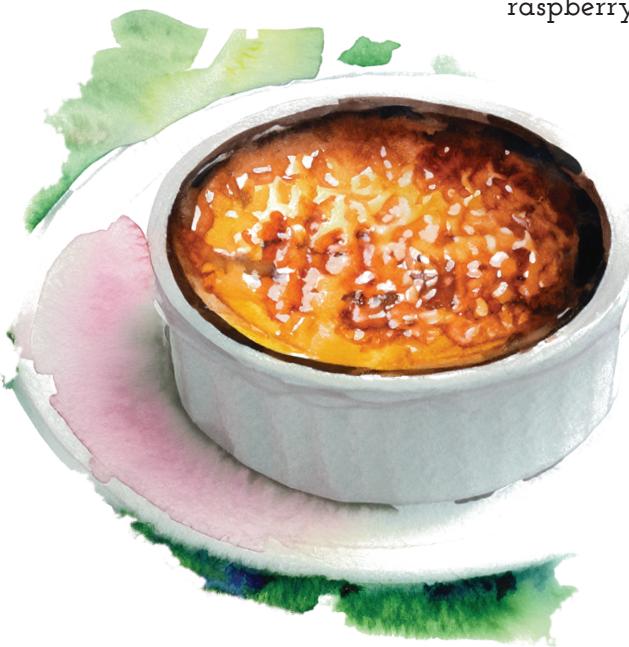
creamy cheesecake served with  
mixed berries in cassis and cream

**La Glace** \$4

vanilla ice cream

**Le Sorbet** \$4

raspberry sorbet



# Coffee

<b>Espresso</b>	\$3/4.5
double regular or decaf	
<b>Cappuccino</b>	\$4
regular or decaf	
<b>Latte</b>	\$4
regular or decaf	
<b>La Petite France Cappuccino</b>	\$10
cappuccino perfectly blended with frangelico, Kahlua, creme de cacao, Baileys and whipped cream	
<b>Café Glace</b>	\$7
coffee with an ice cream float and whipped cream	
<b>Café Irlandais</b>	\$10
creamy irish coffee topped with whipped cream	
<b>Café Mocha</b>	\$10
creme de cacao, brandy and Kahlua	



# After Dinner Drinks



## ***Chocolate Martini*** \$12

Godiva Chocolate Liqueur and Grey Goose vodka

## ***Glace des Iles*** \$12

Kahlua, rum and ice cream

## ***Ceci Cela (this and that)*** \$12

cognac and Grand Marnier

## ***Toasted Almond*** \$10

amaretto, Kahlua and cream

## ***French Connection*** \$12

cognac and amaretto

## ***White Russian*** \$10

vodka, Kahlua and cream

## ***Stinger*** \$11

white creme de menthe and brandy

## ***Brandy Alexander*** \$12

creme de cacao, brandy and cream

## ***Rusty Nail*** \$9

scotch and Drambuie



## Dessert Wine, Ports and Champagne

<i>Moscato Glaciere</i>	\$7
<i>Porto, Graham's Six Grapes</i>	\$7
<i>Porto, Renwood</i>	\$7
<i>Tawny Porto</i>	
<i>Twenty Year Warren's</i>	\$13
<i>Cream Sherry Harvest</i>	\$7
<i>Sherry Osbourne</i>	\$7
<i>Kir</i>	\$8
<i>Kir Royale</i>	\$10
<i>Piper Sonoma</i>	
<i>Methode Champenoise</i>	\$10
<i>Pommery POP</i>	\$18 split
<i>Tattinger Brut</i>	\$38/half bottle
<i>Veuve Clicquot</i>	
<i>Demi-Sec</i>	\$48/half bottle
<i>Roederer Brut</i>	\$38/half bottle

## A sampling of other drinks available

<i>Baileys</i>	\$7
<i>Disaronno</i>	\$8
<i>Drambuie</i>	\$8
<i>Tia Maria</i>	\$8
<i>Frangelico</i>	\$9
<i>Kahlua</i>	\$6
<i>Cointreau</i>	\$11
<i>Grand Marnier</i>	\$13

## Digestifs complémentaire

*Courvoisier v.s.*

*Calvados*

*Remy Martin v.s.o.p.*

*Remy Martin 1738*

*Armagnac Larressingle*