# H O R S D $\mathfrak{E}$ U V R E S <br> ESCARGOTS 16 <br> TARTARE DE THON ET SAUMON * 18 

snails in a garlic, parsley, butter sauce
SOUPE À L'OIGNON GRATINÉE 14
French onion soup, baguette, Swiss cheese
GÂTEAUX DE CRABE * 19
two crab cakes, tartar sauce, side salad
CALAMARS 18
lightly battered \& deep fried squid, served with tartar sauce
tuna \& salmon tartar, guacamole, wasabi
mayonnaise \& balsamic glaze
( V POLENTA 16
polenta, eggplant, Portabella mushroom, spinach, fresh mozzarella

## ASSIETTE DE CHARCUTERIE 23

duck rillettes, pork paté, dry sausage, jambon de Bayonne, cornichons

## S A L A D E S

(v) SALADE DE CHÊVRE CHAUD 18
mixed greens, warm Cabecou goat cheese on toast,
hazelnuts, shredded carrots, black olives, cherry tomatoes (v) SALADE BOHÈME * 18
mixed greens, hard boiled egg, green beans, shredded carrots, black olives, cherry tomatoes ADD: salmon 9 / chicken 7 / seared tuna 9

## SALADE DE CONFIT DE CANARD 24

mixed greens, shredded duck confit, dried cranberries, poached pears
SALADE DE CREVETTES 22
mixed greens, shrimps, melon, strawberries, avocado
(v) SALADE CAPRI 15
fresh mozzarella, tomatoes, pesto, balsamic glaze

LE BOHÈME * 22
choice of grilled chicken, salmon, seared tuna with basil aioli, tomatoes, goat cheese \& lettuce

## LE FRENCH BURGER * 22

angus beef patty, brie cheese, basil aioli, lettuce, tomato, caramelized onions
LE CROQUE MONSIEUR 19
ham, bechamel sauce \& Swiss cheese gratiné
(v) vegetarian: spinach, tomato, avocado \& Swiss

LE CANARD 23
shredded duck confit, brie, caramelized onions, lettuce, tomatoes, basil aioli
L'AGNEAU 22
lamb sausage, bell peppers, caramelized red onions, mushrooms, Swiss cheese, harrissa mayonnaise

## E $N$ T R É E S

BCEUF BOURGUIGNON 36
beef stew braised in red wine, carrots, onions \& mushrooms JARRET D'AGNEAU 37
slow-cooked lamb shank, garlic, rosemary, tomatoes \& red wine
POULET BASQUAISE 32
marinated chicken in bell peppers, tomatoes, green olives, onions, white wine

MAGRET DE CANARD 36
duck breast with port wine reduction
SAUMON AU CABERNET 35
hazelnut-crusted salmon, blackberry \& cabernet coulis over of spinach \& leeks
LAPIN À LA MOUTARDE 36
braised rabbit in Dijon mustard sauce
(v) RAVIOLI AUX ÉPINARDS 26
spinach ravioli,tomatoes, almonds, gorgonzola sauce

PÂTES AUX FRUIT DE MER *32
pasta with shrimps, salmon, crab meat \& spinach, tomato fennel white wine sauce
PÂTES AU POULET ET PANCETTA 27
pasta with chicken, pancetta, tomatoes,green peas, cream sauce BCEUF STROGANOFF 36
pasta with braised beef, onions, mushrooms, cream sauce BOUILLABAISSE * 38
salmon, tuna, fish du jour, clams, shrimps, mussels, bay scallops in a tomato fennel white wine sauce

MOULES / MUSSELS * 30
served with French fries Marinieres garlic white wine Roquefort blue cheese \& cream Moutarde Dijon mustard \& cream

Cajun Cajun spices \& cream

