Lunch

HORS D'ŒUVRES

SOUPE À L'OIGNON GRATINÉE 14
French onion soup, baguette, Swiss cheese

ESCARGOTS 16
snails in a garlic, parsley, butter sauce

GÂTEAUX DE CRABE * 18
crab cakes, tartar sauce, side salad

TARTARE DE THON ET SAUMON * 18
tuna & salmon tartar, guacamole, wasabi mayonnaise & balsamic glaze

POLENTA 16 (v)
polenta, eggplant, Portabella mushroom, spinach, fresh mozzarella

SALADES

SALADE DE CHÊVRE CHAUD 18 (v)
mixed greens, warm Cabecou goat cheese on toast, hazelnuts, shredded carrots, black olives, cherry tomatoes

SALADE BOHÈME * 17 (v)
mixed greens, hard boiled egg, green beans, shredded carrots, black olives, cherry tomatoes
ADD: salmon 9 / chicken 7 / seared tuna 9

SALADE CAPRI 15 (v)
fresh mozzarella, tomatoes, pesto, balsamic glaze

SALADE DE CONFIT DE CANARD 22
mixed greens, shredded duck confit, dried cranberries, poached pears

SALADE DE CREVETTES 22
mixed greens, grilled shrimps, melon, strawberries,avocado

SALADE DE FOIE DE VOLAILLE * 24
spinach, chicken liver, pancetta, shallots, cherry tomatoes

SANDWICHES

served with fries or salad

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

LE FRENCH BURGER * 21
beef patty, brie cheese, pesto aioli, tomatoes, lettuce, caramelized onions

LE CROQUE MONSIEUR 19
ham, bechamel sauce & Swiss cheese gratiné

(v) vegetarian: spinach, tomato, avocado & Swiss / make it a croque madame, add an egg - 2.5

LE CANARD 22
duck confit, brie, caramelized onions, lettuce, tomatoes, pesto aioli

L'AGNEAU 22
lamb shoulder, bell peppers, caramelized red onions, mushrooms, Swiss cheese, sirracha mayonnaise

ENTRÉES

BŒUF BOURGUIGNON 35
beef stew braised in red wine, carrots, onions & garlic

JARRET D'AGNEAU 37
slow-cooked lamb shank, garlic, rosemary, tomatoes & red wine

POULET BASQUAISE 30
marinated chicken in bell peppers, tomatoes, green olives, onions, white wine

MAGRET DE CANARD 36
duck breast with port wine reduction

SAUMON AU CABERNET 34
hazelnut-crusted salmon, blackberry & cabernet coulis over of spinach & leeks

LAPIN À LA MOUTARDE 36
braised rabbit in Dijon mustard sauce

RAVIOLI AUX ÉPINARDS 26 (v)
spinach ravioli,tomatoes, almonds, gorgonzola sauce

PÂTES AUX FRUIT DE MER *31
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

BŒUF STROGANOFF 35
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 * 29
served with French fries
Marinieres garlic white wine
Roquefort blue cheese & cream
Moutarde Dijon mustard & cream
Cajun Cajun spices & cream

Breakfast

Breakfast & Lunch Available:
Saturday - Sunday: 9:30 - 2:15
Tuesday - Friday: 11 - 2:15

(v) Vegetarian / * Consuming raw or undercooked eggs, meats, poultry, seafood or shellfish may increase your risks of foodborne illness *

Breakfast

EGGS *

served with choice of hashbrown, salad, potatoes or fruit

2-EGG BREAKFAST 2 eggs / ham, bacon or chicken apple sausage 19
VEGETARIAN 2-EGG BREAKFAST 2 eggs / sliced avocado 15 (v)
AVOCADO TOAST toasted 9-grain, 2 eggs, avocado, diced tomatoes, bacon 18
STEAK N' EGGS New York Steak, 2 eggs 32
TROUT N' EGGS Rainbow trout, 2 eggs 27
BURRITO bacon, scrambled eggs, avocado, tomatoes topped with salsa 21

OMELETTES *

served with choice of hashbrown, salad, potatoes or fruit and a mini croissant

JARDINIÈRE spinach, tomatoes, mushrooms, shallots, goat cheese 19 (v)
MEXICAINE chorizo, spinach, queso fresco, avocado, pico de gallo 21
AMÉRICAINE bacon, avocado, tomatoes, caramelized onions, Cheddar 21
COCOTTE chicken apple sausage, spinach, bell peppers, siracha sour cream 21
***MÉDITERRANÉENNE** bay scallops, crab, bay shrimps, green onions, hollandaise 23
GRECQUE cherry tomatoes, zucchini, garlic, red onions, Feta 19 (v)
CORDON BLEU chicken breast, ham, spinach, Swiss Cheese 21
ITALIENNE prosciutto, tomatoes, Mozzarella cheese, basil pesto sauce 22

BENEDICTS *

served on English Muffin with choice of hashbrown, salad, potatoes or fruit

HAM ham, poached eggs, Hollandaise 19
LAMB shredded lamb shank, caramelized onions, poached eggs, Hollandaise 21
FLORENTINE spinach, tomato, poached eggs, Hollandaise 18 (v)
SMOKED SALMON smoked salmon, caramelized onions, poached eggs, Hollandaise 21
DUCK shredded duck confit, caramelized onions, poached eggs, Hollandaise 21
PROVENÇAL grilled tomato, pesto, poached eggs, Hollandaise 18 (v)

SWEETS

served with fruit

FRENCH TOAST classic 15 or Nutella 17
BUTTERMILK PANCAKES one 8 two 10 three 12
ADD: Chocolate Chip 2 / Strawberries 3 / Oreo 2
YOGURT PARFAIT yogurt, granola, fresh fruit 12
BEIGNETS French donuts (6 per order) 8
CROISSANTS plain or chocolate 4.5

SIDES

Eggs *: one 2.5 - two 4.5
Bacon, Chicken Apple sausage or Ham 7
Hashbrown or Roasted Potatoes 6
Fruit 8

mimosas & cocktails 13

Orange
Pineapple & Pomegranate
Lychee
Mango & Pomegranate
Grapefruit & Pomegranate
Kir Royal - Cassis & Bubbles
Bellini - Peach & Bubbles
Bloody Marie

beers 7.5

Samuel Adams
Heineken
Corona Light
Negra Modelo
Heineken 00
Kronenbourg
Anchor Steam
Stella Artois
Lagunitas IPA

wines btg

rosé & sparkling

	6 oz	9 oz
Sparkling Brut, Seillac, Fr	13	
Sparkling Rosé, Seillac, Fr	13	
Rosé, Rive Sud, Fr	13	13

white wine

Riesling, Ribeauville, Fr	14	21
Chardonnay, Larochette, Fr	15	22
Sancerre, Auchere, Fr	17	25
Sauvignon Blanc, Rose du Pin, Fr	13	19
Viognier, Montine, Fr	14	21
Pinot Gris, Meyer, Fr	15	22
Chablis, Gueguen, Fr	16	24
Chardonnay, Orobello, US	14	21

red wine

Pinot Noir, Rive Sud, Fr	15	22
Côte du Rhône, Montine, Fr	13	19
St Emilion, Macquin, Fr	17	25
Châteauneuf du Pape, Lavau, Fr	22	33
Zinfandel, Omen, US	14	21
Cabernet Sauvignon, Anne de Joyeuse, Fr	16	24
Lalande Pomerol, Potana, Fr	22	33
Aloxe Corton, Nudant, Fr	24	36

coffees

House Coffee 4
Espresso 4 / 4.5
Macchiato 4 / 4.5
Americano 4/ 4.5
Cappuccino 5.5 / 6
Latte 5.5 / 6
Cafe Viennois (Latte, Whipped Cream & Chocolate) 6.5
Mocha 5.5 / 6
Hot Chocolate 5
Café au Lait 5
Hot Tea 4.5

soft drinks

Lemonade 4.5
Iced Tea 4.5
Arnorld Palmer 4.5
Juices - Orange, Apple, Pineapple, Grapefruit 5
Milk 3.25
Perrier 5 / 9
Coca Cola / Diet coke 4.5
Coke Zero / Sprite 4 .5