

Brunch/Le Brunch

Les Œufs Baguette

Benedicts

Two poached eggs served on French baguette w/home potatoes, vegetarian beans & hollandaise sauce

Duck Confit \$19
W/shredded duck

^v **Florentine** \$15
W/sliced tomatoes & sautéed spinach

Le Classique \$17
W/Parisian ham or smoked turkey

Les P'tit Dej & Sandwiches

^v **Assorted Mini Croissants** \$13
W/butter & jam

^v **Basic Bonjour** \$9
Toasted French baguette w/butter & jam

^v **French Toast** \$16
W/fruit


Croque-Monsieur* famous Parisian sandwich \$17
Parisian ham & cheese w/beckhamel & mustard served w/fries & butter lettuce salad & dressing choice of dijon or balsamic

Croque-Madame* croque-monsieur w/an egg \$19

*Smoked turkey option available

Soupe & Salade

^v **French Onion Soup** \$12
[ⓧ] Vegan option available

^{GF} **Niçoise Salad** \$21
Butter lettuce, green beans, boiled eggs, potatoes, peppers, tomatoes, onions, black olives, anchovies w/a choice of:
– Traditional Tuna
– Grilled Salmon
Dressing choice of dijon or balsamic 

Les Crêpes

^{GF} Savory Crêpes

Served w/butter lettuce salad & dressing choice of dijon or balsamic

Crêpe Complète \$16
Egg, Parisian ham & cheese
Smoked turkey option available

^v **Crêpe Vegetarian** \$15
Ratatouille w/cheese & bechamel

Sweet Crêpes

Served w/fruits

Basic Sweet sugar & lemon \$12

Choco lovers \$14
Banana, strawberries & nutella

Normande \$14
Caramelized apples & crème fraiche

Les Sides

Bacon or Turkey Bacon \$6

French Fries \$6


Fresh Fruit \$7

Home Potatoes \$7

Ratatouille \$6

Vegetarian Beans \$6

Les Boissons

 **Mimosa w/House champagne** \$9
Regular w/orange juice
Red w/orange juice & grenadine

Cappuccino, Latte \$5

Diabolo \$4
Grenadine or mint syrup w/club soda

Espresso \$3

French press \$10

Hot Chocolate \$4

Tea (Hot or Iced) \$3

Orange, Cranberry, Apple Juice \$5

Perrier & Evian Water \$4

Soft Drinks \$3

Coke, Coke Zero, Fanta, Sprite

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase risk of food borne illness

^{GF} Gluten free!

^v Vegetarian

[ⓧ] Vegan

Lunch/ Déjeuner

Soupe & Salade

Dressing choice of dijon or balsamic

^V **French Onion Soup** \$12
[ⓧ] Vegan option available

^{GF} **Niçoise Salad** \$21
Butter lettuce, green beans, boiled egg, potatoes, peppers, tomatoes, onions, black olives, anchovies & dressing w/a choice of:
– Traditional Tuna
– Grilled Salmon

^{GF} **Duck Confit Salad** \$22
Mixed greens, tomatoes, sauteed potatoes, shredded duck, turkey bacon & dressing

^{GF} **Savory Crêpes**
Served w/butter lettuce salad & dressing choice of dijon or balsamic

Crêpe Complete \$16
Egg, Parisian ham & cheese
Smoked turkey option available

^V **Crêpe Vegetarian** \$15
Ratatouille w/cheese & bechamel

Bon Appétit!

Bons Plats Maison

Croque-Monsieur* \$17
Famous Parisian sandwich! Parisian ham & cheese w/beckamel & mustard served w/fries & butter lettuce salad & dressing choice of dijon or balsamic

Croque-Madame* \$19
croque-monsieur w/an egg

*Smoked turkey option available

L'American Sandwich \$18
Ground beef w/mustard, ketchup, mayonnaise, butter lettuce, tomatoes & fries inside of a baguette

^{V GF} **Mussels & Fries** \$22
W/your sauce choice of:
– Plain white wine (marinières)
– Dijon cream mustard (à la crème)
– Tomato & garlic (provençale)

^{GF} **Steak Tartare Parisian** ▲
\$23

Lean ground beef on a bed of fresh baby spinach served w/ fries

Les Desserts

Cheese Plate \$12
3 different types of cheese served w/bread, butter & grapes

Chocolate Mousse \$11

Crème Caramel \$9

Glaces & Sorbets \$7

Les Boissons

Cappuccino, Latte \$5
Diabolo \$4
Grenadine or mint syrup w/soda
Espresso \$3
French press \$10
Hot Chocolate \$4
Tea (Hot or Iced) \$3
Juice \$5
Orange, Cranberry, Apple Juice
Perrier & Evian Water \$4
Soft Drinks \$3
Coke, Coke Zero, Fanta, Sprite

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^{GF} Gluten free! ^V Vegetarian [ⓧ] Vegan

Dinner/Dîner

Soupe & Hors D'oeuvre

^V French Onion Soup	\$12
[Ⓟ] Vegan option available	
Escargots	\$14
Escargot in traditional garlic butter sauce	
^V Mock Escargots	\$12
Our vegetarian alternative w/mushrooms	
Pâtés	\$14
Assorted duck rillettes & goose mouse served w/cornichon	

Salades

Side/Main

Dressing choice of dijon or balsamic

^{GF} [Ⓟ] Dinner Salad	\$10
Butter lettuce, shredded carrots, tomatoes & dressing	
^V Goat Cheese Salad	\$14/21
Butter lettuce, fresh apple & dijon dressing topped w/toast, warm goat cheese & honey	
^{GF} Duck Confit Salad	\$15/24
Mixed greens, tomatoes, sauteed potatoes, shredded duck, turkey bacon & dijon dressing	

Bons Plats Maison

^{GF} Mussels & Fries (Moules Frites)	\$26
W/your sauce choice of:	
– Plain white wine (marinières)	
– Dijon cream mustard (à la crème)	
– Tomato & garlic (provençale)	
^{GF} Salmon (Saumon a la Nage)	\$31
Poached fresh salmon w/shallots lemon sauce served w/rice & spinach	
Braised Chicken (Coq Au Vin)	\$33
Chicken in red wine sauce w/mushrooms & caramelized pearl onions served w/mashed potatoes	
^{GF} Duck Confit (Canard Confit)	\$35
Slowly cooked duck leg served w/sauteed potatoes & green beans	
^{GF} Grilled Steak (Bavette à l'Echalote)	\$36
Flap steak w/caramelized shallots sauce & fries	
^{GF} Steak Tartare Parisian*	\$29
Lean ground beef on a bed of fresh baby spinach served w/fries	
^{GF} ^V Stuffed Tomatoes (Tomates Farcies)	\$23
Two plant based stuffed tomatoes served w/rice & green beans	
^V Crêpe Vegetarian	\$21
Ratatouille w/cheese & bechamel	

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^{GF} Gluten free! ^V Vegetarian [Ⓟ] Vegan

Les Desserts



Cheese Plate **\$15**

Cheese served w/bread, butter & grapes

Chocolate Mousse **\$12**

Crème Caramel **\$10**

Tarte Tatin **\$12**

Profiteroles **\$14**

Glaces & Sorbets **\$9**

Les Boissons

Cappuccino, Latte **\$5**

Diabolo **\$4**

Grenadine or mint syrup w/soda

Espresso **\$3**

French press **\$10**

Hot Chocolate **\$4**

Tea (Hot or Iced) **\$3**

Juice **\$5**

Orange, Cranberry, Apple Juice

Perrier & Evian Water **\$4**

Soft Drinks **\$3**

Coke, Coke Zero, Fanta, Sprite

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^{GF} *Gluten free!*

^V *Vegetarian*

[Ⓢ] *Vegan*