

# Lunch/Déjeuner

## Soupe & Salade

*Dijon Mustard Dressing*

- |           |   |             |
|-----------|---|-------------|
| <b>V</b>  | <b>French Onion Soup</b>  | <b>\$14</b> |
|           | <i>ⓧ Vegan option available</i>   |             |
| <b>GF</b> | <b>Niçoise Salad</b>  | <b>\$21</b> |
|           | <i>Butter lettuce, green beans, boiled egg, potatoes, peppers, tomatoes, onions, black olives, anchovies &amp; a choice of:</i> |             |
|           | <i>– Unconditional Canned Tuna (As served in the French Riviera)</i>  |             |
|           | <i>– Fresh Grilled Salmon (As served in America)</i>  |             |
| <b>GF</b> | <b>Duck Confit Salad</b>  | <b>\$22</b> |
|           | <i>Mixed greens, tomatoes, sautéed potatoes, shredded duck, turkey bacon</i>  |             |

## **GF** Savory Crêpes

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

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|----------|--|-------------|
| <b>V</b> | <b>Crêpe Vegetarian</b>                                    | <b>\$15</b> |
|          | <i>Ratatouille w/cheese &amp; béchamel</i>                 |             |
|          | <b>Crêpe Complete</b>                                      | <b>\$16</b> |
|          | <i>Buckwheat crepe w/an egg, Parisian ham &amp; cheese</i> |             |
|          | <i>(Smoked turkey option available)</i>                    |             |

*Bon Appétit!*

## Bons Plats Maison

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|-----------|---|-------------|
|           | <b>Croque-Monsieur*</b>   | <b>\$17</b> |
|           | <i>Famous Parisian sandwich! Parisian ham &amp; cheese w/béchamel &amp; mustard served w/fries &amp; butter lettuce salad</i> |             |
|           | <b>Croque-Madame</b>  | <b>\$18</b> |
|           | <i>Croque-Monsieur w/an egg (Smoked turkey option available)</i>  |             |
|           | <b>L'American Sandwich</b>  | <b>\$19</b> |
|           | <i>Ground beef w/mustard, ketchup, mayonnaise, butter lettuce, tomatoes &amp; fries inside of a baguette</i>                  |             |
| <b>GF</b> | <b>Mussels &amp; Fries</b>  | <b>\$25</b> |
|           | <i>Prince Edward Island mussels in white wine (marinières)</i>  |             |

## Les Desserts

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|--|-------------|
| <b>Cheese Plate</b>  | <b>\$15</b> |
| <i>3 different types of cheese served w/bread, butter &amp; grapes</i> |             |
| <b>Chocolate Mousse</b>  | <b>\$13</b> |
| <b>Crème Caramel</b>   | <b>\$12</b> |
| <b>Glaces &amp; Sorbets</b>  | <b>\$10</b> |



## Les Boissons

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|---|-------------------|
| <b>Cappuccino, Latte</b>                            | <b>\$6</b>        |
| <b>Diabolo</b> (Grenadine/mint syrup w/sprite)      | <b>\$4</b>        |
| <b>Espresso (Double)</b>                            | <b>\$4/6</b>      |
| <b>French press</b> (2/4/7cups)                     | <b>\$11/13/18</b> |
| <b>Chez Philippe Hot Chocolate</b>                  | <b>\$5</b>        |
| <b>Tea</b> (Hot or Iced)                            | <b>\$4</b>        |
| <b>Juice</b> (Orange, Cranberry, Apple Juice)       | <b>\$5</b>        |
| <b>Perrier (SM)</b>                                 | <b>\$4</b>        |
| <b>Evian Water (1L)</b>                             | <b>\$6</b>        |
| <b>Soft Drinks</b> (Coke, Coke Zero, Fanta, Sprite) | <b>\$4</b>        |

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

**GF** Gluten free!

**V** Vegetarian

**ⓧ** Vegan

# Dinner/Dîner

## Soupe, Salades & Appetizers

*Dijon Mustard Dressing*

<sup>V</sup> <b>French Onion Soup</b> <b>\$14</b> <sup>ⓧ</sup> Vegan option available	<sup>GF</sup> <sup>ⓧ</sup> <b>Dinner Salad</b> <b>\$10</b> Butter lettuce, shredded carrots, tomatoes
<b>Escargots</b> <b>\$14</b> Escargot in traditional garlic butter sauce	<sup>V</sup> <b>Goat Cheese Salad</b> <b>\$16</b> Butter lettuce, fresh apple & topped w/toast, warm goat cheese & honey
<b>Pâtés</b> <b>\$14</b> Assorted duck rillettes & goose mousse served w/cornichon	<sup>GF</sup> <b>Duck Confit Salad</b> <b>\$18</b> Mixed greens, tomatoes, sautéed potatoes, shredded duck, turkey bacon

## Bons Plats Maison

<sup>GF</sup> <b>Mussels &amp; Fries (Moules-Frites)</b> <b>\$28</b> Prince Edward Island mussels in wine sauce (marinières)
<sup>GF</sup> <b>Salmon (Saumon à la Nage)</b> <b>\$31</b> Poached fresh salmon w/shallot lemon sauce served w/rice & spinach
<sup>GF</sup> <b>Apple Duck Confit (Canard Confit Aux Pommes)</b> <b>\$35</b> Slowly cooked duck leg served w/sautéed potatoes & green beans
<sup>GF</sup> <b>Grilled Steak (Bavette à l'Échalote)</b> <b>\$36</b> Flap steak w/caramelized shallots sauce & fries
<sup>GF</sup> <b>Steak Tartare Parisian*</b> <b>\$29</b> Lean ground beef on a bed of fresh baby spinach served w/fries
<sup>V</sup> <b>Crêpe Vegetarian</b> <b>\$26</b> Ratatouille w/cheese & bêcheamel

## Les Desserts

<b>Cheese Plate</b> <b>\$15</b> Cheese served w/bread, butter & grapes
<b>Chocolate Mousse</b> <b>\$13</b>
<b>Tarte Tatin</b> <b>\$13</b>
<b>Crème Caramel</b> <b>\$12</b>
<b>Glaces &amp; Sorbets</b> <b>\$10</b>



## Les Boissons

<b>Cappuccino, Latte</b> <b>\$6</b>
<b>Diabolo</b> (Grenadine or mint syrup w/sprite) <b>\$4</b>
<b>Espresso (Double)</b> <b>\$4/6</b>
<b>French press</b> (2/4/7cups) <b>\$11/13/18</b>
<b>Chez Philippe Hot Chocolate</b> <b>\$5</b>
<b>Tea</b> (Hot or Iced) <b>\$3</b>
<b>Juice</b> (Orange, Cranberry, Apple Juice) <b>\$5</b>
<b>Perrier (SM)</b> <b>\$4</b>
<b>Evian Water (1L)</b> <b>\$6</b>
<b>Soft Drinks</b> (Coke, Coke Zero, Fanta, Sprite) <b>\$4</b>

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