

Lunch/Déjeuner

Soupe & Salade

Dijon Mustard Dressing

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

^{GF} Savory Crêpes

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

- ^V Crêpe Vegetarian** **\$15**
Ratatouille w/cheese & béchamel
- Crêpe Complete** **\$16**
*Buckwheat crepe w/an egg, Parisian ham & cheese
 (Smoked turkey option available)*

Bon Appétit!

Bons Plats Maison

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

Les Desserts

- Cheese Plate** **\$15**
3 different types of cheese served w/bread, butter & grapes
- Chocolate Mousse** **\$13**
- Crème Caramel** **\$12**
- Glaces & Sorbets** **\$10**



Les Boissons

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

▲ 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

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

Bons Plats Maison

^{GF} Mussels & Fries (Moules-Frites) \$28 Prince Edward Island mussels in wine sauce (marinières)
^{GF} Salmon (Saumon à la Nage) \$31 Poached fresh salmon w/shallot lemon sauce served w/rice & spinach
^{GF} Apple Duck Confit (Canard Confit Aux Pommes) \$35 Slowly cooked duck leg served w/sautéed potatoes & green beans
^{GF} Grilled Steak (Bavette à l'Échalote) \$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
^V Crêpe Vegetarian \$26 Ratatouille w/cheese & bêcheamel

Les Desserts

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



Les Boissons

Cappuccino, Latte \$6
Diabolo (Grenadine or mint syrup w/sprite) \$4
Espresso (Double) \$4/6
French press (2/4/7cups) \$11/13/18
Chez Philippe Hot Chocolate \$5
Tea (Hot or Iced) \$3
Juice (Orange, Cranberry, Apple Juice) \$5
Perrier (SM) \$4
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