

## **POUR COMMENCER**

**SOUPE DU JOUR** 4.50

**SALADE MESCLUN MAISON**  
assorted greens with a  
virgin olive oil and balsamic vinaigrette 4.50

**TERRINE DE CAMPAGNE**  
country-style terrine of pork  
served with gherkins 4.95

**MOUSSE DE POISSON FUMÉ**  
smoked whitefish mousse with grilled  
eggplant and grilled foccacio 6.00

## **TYPIQUE BISTRO**

**TARTE NIÇOISE**  
Provençal tart with goat cheese, onions,  
anchovies, olives, tomato, served with *salad* 7.00

**CONFIT DE CANARD**  
duck leg cooked in its own juice, served with *frites* 9.50

**FILET DE MALACHIGAN**  
seared lake Erie White Perch on a quinoa salad,  
with aubergine, asparagus & zucchini 9.50

**CÔTELETTES D'AGNEAU GRILLÉES**  
seared lamb chops served with *frites* 10.50

**STEAK FRITES**  
grilled 5oz tender "flap steak" served  
with caramelized shallots and *frites* 10.50

**RISOTTO AUX ASPERGES**  
risotto with asparagus, pinenuts, fennel, and Parmesan 7.50  
Add chicken 2.50

**SIDE ORDER OF FRITES** 3.50

## **DESSERTS**

**CRÈME BRÛLÉE**  
served with fresh berries 5.50

**MOUSSE AU CHOCOLAT**  
made with French dark chocolate 5.50

**SALADE DE FRUITS FRAIS,  
SORBET AUX LITCHIS**  
fresh fruit salad with  
homemade lychee sorbet 6.00

**TARTE AU CITRON**  
Lemon tart served with fresh berries 6.00

## **BOISSONS**

**SODA, COLA, SEVEN UP, GINGER ALE** 1.95

**LAIT, JUS DE FRUITS** 1.95

**COCKTAIL SHIRLEY TEMPLE** 2.75