

TASTINGS

CHEESE PLATE

Imported Tete De Moine, served with homemade jam & French bread 14

NAUGHTY FRENCH FRIES

Traditional French fries with Raclette cheese fondue and Prosciutto 13

TRADITIONAL FLATBREAD

Flatbread with leek cream, Swiss cheese & pan seared Scallops 16

MODERN FLATBREAD

Flatbread with Brie, Prosciutto, dried plums, rosemary & honey drizzle 13

ESCARGOTS

Cooked with garlic, parsley, & butter 6 piece/9 12 piece/16

CHEF SELECTION STARTER

3 different small bites of the Chef's choosing 14

APPETIZERS

SALADE DU SOLEIL

Mixed greens, burrata cheese, tomatoes, melon, Prosciutto, crispy onions, seeds, pesto & balsamic dressing 14

SALADE DE POULET

Spinach, grilled Chicken, roasted eggplant, red onions, seeds & turmeric dressing 14

VEGAN QUINOA BOWL

Quinoa, avocado, carrots, orange, tomatoes, spinach, pickled red onion & dressing of your choice: house, turmeric, balsamic 13

HOUSE SALAD

Mixed greens, carrots, tomatoes, seed mixture & house dressing 6

Add your choice of protein: Grilled Chicken+5 Shrimp Patty+7 Salmon Patty+7 Chicken Patty+6

SOUP OF THE DAY

Made fresh in house daily. Cup 6 Add french bread service +1.5

QUICHE LORRAINE

Bacon, Swiss cheese & oregano served with a side salad 13

BURGERS

All Burgers are served on a homemade bun with your choice of a side salad, french fries, or sweet potato fries +\$1

THE BCB*

Black Angus Beef, bacon, Tillamook Cheddar cheese, caramelized onion, lettuce, tomato & house sauce 15

THE SCOTTISH

Salmon & cilantro patty, topped with roasted peppers, red onion, arugula, mango chutney and tartar sauce 16

THE LOUISE

Chicken & pesto patty, topped with spinach, goat cheese, secret & sweet chili sauce 15

THE EVA

Shrimp & scallion patty, served with red cabbage, sprouts, tomato, guacamole, sweet chili & house sauce 16

FROM THE SEA

RISOTTO DE LA MER

Risotto topped with pan seared Scallops, asparagus and a cilantro & lemongrass foam 29

SAUMON EN CROUTE DE SESAME

Pan seared sesame seed crusted Salmon filet served with a honey lemon beurre blanc and your choice of two sides 26

HALIBUT PROVENCAL

Pan seared Halibut filet, served with sauce Vierge and your choice of two sides 29

MEDITERRANEAN BRANZINO

Chef's favorite: Grilled European Sea Bass, served with sauce Vierge and your choice of two sides 28

CABILLAUD EN CROUTE DE PAIN

Atlantic Cod with crispy bread crust, served with rosemary beurre blanc and your choice of two sides 28

FROM THE LAND

PARMENTIER DE BOEUF

Braised Beef topped with whipped mashed potatoes, drizzled with a red wine reduction served with a side salad 23

MAGRET DE CANARD

Seared Duck breast, served with cranberry sauce and your choice of two sides 27

JARRET DE PORC

Braised Pork shank with maple mustard glaze and your choice of two sides 29

BLANC DE POULET CITRON-GINGEMBRE

Roasted boneless Chicken breast, served with a lemon ginger curry sauce and your choice of two sides 26

TAJINE D'AGNEAU

Moroccan inspired braised Lamb shoulder with spices, honey & plums, served with lemony herb couscous and seasonal vegetables 29

SIDES

Additional sides \$5

JARDINIÈRE DE LEGUMES

Seasonal, locally sourced when available, sauteed mixed vegetables

POTATO MOUSSELINE

Velvety mashed potatoes

RATATOUILLE

Braised vegetables in basil tomato sauce

GRATIN DAUPHINOIS

Creamy scalloped potatoes with nutmeg

QUINOA

Quinoa with herbs & spices

ASPARAGUS

Fresh asparagus sauteed in olive oil

FRENCH FRIES

SWEET POTATO FRIES +\$1

DESSERTS

VANILLA BEAN CREME BRULEE

Madagascar vanilla creamy custard with a crispy caramelized top served with a scoop of raspberry sorbet 9

CHOCOLATE TARTE

Valrhona dark chocolate with a salted caramel drizzle in a homemade crust served with dulce de leche ice cream 9

SALTED CARAMEL TIRAMISU

Marscarpone mousse, layered with salted caramel and Belgian style cookie crumbles 9

HOMEMADE ICECREAM & SORBET

Single scoop 3 Two scoop 5 Three scoop 7

Ice Cream: Madagascar Vanilla OR Dulce de leche

Sorbet: Valrhona Dark Cocoa Sorbet OR Raspberry