

APÉRITIFS

RICARD

le vrai pastis de provence - \$8.00

KIR

\$9.00

KIR ROYAL

\$10.00

KRONENBOURG 1664

on tap - \$8.00

CIDER

\$6.00

CAFÉS

ESPRESSO

\$3.00

LONG BLACK

\$3.50

FLAT WHITE

\$3.50

CAPPUCCINO

\$3.50

MOCHACCINO

\$4.00

MACHIATO

\$3.50

LATTE

\$4.00

LATTE BOWL

\$4.50

CHOCOLAT CHAUD

\$4.00

CHAI LATTE

\$4.00

TEA

\$3.50

EXTRAS

Decaf, Soymilk, Extra shot - 50c

LES GALETTES

The traditional French savoury crepe

COMPLETE

Egg and cheese
with ham or bacon - \$12.50

TOULOUSE

Egg and cheese with toulouse sausage - \$14.50

LATINE

Ratatouille with a fresh basil pesto - \$13.50
with chicken - \$15.50

FORESTIÈRE

Mushroom in a cream & white wine sauce
with a herbed roast field mushroom - \$13.50
with chicken - \$15.50

OCÉANE

Smoked salmon, with avocado, sour cream and chives - \$17.50

FROMAGES

Blue cheese, cheddar & brie, with walnuts - \$17.50

GALETTE DU JOUR

Chef's choice - see our blackboard
with sausage - \$19.50

LES CRÊPES

LEMON & SUGAR - \$5.50

NUTELLA & ALMONDS - \$7.50

BANANA & CHOCOLATE - \$8.50

BANANA, HONEY & TOASTED ALMONDS - \$9.50

CARAMELIZED APPLE

with cinnamon and maple syrup - \$10.50

APPLE & CALVADOS

Delicious Apples Flamed With French Apple Brandy
Served With Ice-cream - \$13.50

CRÊPE SUZETTE

Citrus-imbued crepes flamed at your table with Grand Marnier - \$12.50

EXTRAS

icecream or cream - \$1.50

AMUSE BOUCHES

LES PETITES TARTINES

A selection of dips to share with french baguette
and pain de campagne - \$7.50

SOUPES

FRENCH ONION SOUP GRATINÉE - \$10.50

SOUPE DU JOUR - \$10.50

ENTRÉES

ESCARGOTS

Snails sautéed in garlic butter - \$14.50

PÂTÉ MAISON - \$16.50

ASSIETTE DE CHARCUTERIE

Cold meat platter - \$19.50

SALADES

SALADE NICOISE

Seared tuna salad - \$16.50

SALADE DU JOUR

PLATS

PLAT DU JOUR

STEAK FRITES

Sirloin steak with aioli and french fries - \$22.50

STEAK TARTARE - \$25.50

Served with egg and french fries

EYE FILLET STEAK - \$31.50

Served with french fries

POISSON

Fish of the day

OMELETTE

With fine herbs, cheese, a petite salade
and ratatouille OR mushroom OR ham and tomato - \$13.50

SANDWICHES

CROQUE MONSIEUR - \$8.50

CROQUE MADAME - \$9.50

GARNITURES

FRENCH FRIES - \$6.50

MESCLUN SALADE - \$6.50

RATATOUILLE - \$8.50

VINS MAISON

BLANC

SAUVIGNON BLANC

BERGERAC

Verre - \$9.50 - Carafe - \$27.50

Bouteille - \$42.50

CHARDONNAY

TARIQUET

Verre - \$9.50 - Carafe - \$27.50

Bouteille - \$42.50

ROUGE

LANGUEDOC

GRENACHE - SYRAH

Verre - \$8.50 - Carafe - \$25.50

Bouteille - \$39.50

BORDEAUX

CABERNET/MERLOT

Verre - \$9.50 - Carafe - \$29.50

Bouteille - \$45.50

DESSERT

NOS CRÊPES

CRÊME BRULÉE

\$10.50

MOUSSE AU CHOCOLAT

\$8.50

NOS ASSIETTES

DE FROMAGE

French cheeseboard