



MENU

Soupe a l'Oignon

\$6.00

Our vegetarian rendition of the French favorite topped with homemade croutons and melted Emmentaller.

Plateaux

\$ 8.00 ea

Fromages

Plate of Assorted Cheeses

Charcuteries

Plate of Assorted Saucissons, served with cornichons

Amuses-Gueules

Olives

Assorted Olives

\$ 3.00

Salade Maison

*Mixed greens, tomatoes, toasted almonds,
tossed with house vinaigrette*

\$ 4.00

Baguette and Olive Oil

\$ 3.00

Marcona Almonds

\$ 3.00

Desserts

French Desserts

From La Provence Bakery

\$ 6.00

Crème Brulee

From Chez Machin

\$ 7.00

Croques ... (served with side salad)

Monsieur

Ham, Emmentaller, Dijon, Butter, served grilled

\$6.00

Madame (Add an egg)

\$7.00

Provençal

Emmentaller, Egg, Sundried Tomatoes, Dijon, Butter

\$6.00

Cassoulet (enough for two or one hearty appetite)

(served with side salad)

\$18.00

A rich combination of white beans, roasted pork, braised lamb, lardons, sausage and herbs. Baked together and topped with parmesan cheese. From the Languedoc region of France

Boeuf Bourguignon

(served with side salad)

\$12.50

Traditional French stew with 100% natural braised beef, lardons, potatoes, carrots, celery, mushrooms, red wine and herbs.

Special Salade du Jour

Please inquire about today's offering

\$ 9.00



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Please note: On Music Nights, a minimum purchase of \$8.00 is required per person