

# LUNCH



## appetizers

### **SOUPE A L'OIGNON GRATINEE**

Cheesy French Onion Soup 7,50

### **FRISEE AUX LARDONS**

Chicory Salad with Warm Bacon, Shallot Vinaigrette & a Softly Poached Egg 8,95

### **SALADE DE CHEVRE CHAUD**

Chicory Salad with Warm Goat Cheese & Toasted Pecan 7,95



### **PATE DE CAMPAGNE**

Homemade Country Pate 6,95



### **BISQUE DE HOMARD ET CRABE**

Creamy Lobster Soup with Crab Meat 7,50

### **LA SOUPE DU JOUR**

Soup of the Day 6,50

### **ESCARGOTS**

Snails with Garlic Butter 7,80

### **TARTE A L'OIGNON**

Caramelized Onion Tart with Cheese and Eggs 7,95

### **SALADE MAISON**

Mesclun, Walnut, Grape, Tomato, Blue Cheese & French Dressing 6,95

### **SALADE D'ENDIVES**

Belgian Endive Tossed with Granny Smith Apples, Walnut & Roquefort 7,95

### **SALADE DE LAITUE**

Bibb Salad with Onions in a Shallot Dressing 5,95

### **MOULES FARCIES A LA BOURGUIGNONE**

Mussels Baked with Garlic Butter and Served on the Half Shell 7,95

### **SAUMON FUMÉ**

Smoked Salmon with Condiments & Toasted Brioche 8,95

### **QUICHE LORRAINE**

French Tart with Smoked Bacon, Cheese and Egg 7,95

## main courses

### **SALADE NIÇOISE**

Mesclun, Green Beans, Boiled Egg, Cucumber, Potato, Olive & Bell Pepper Served with Smoked Tuna & Marinated Anchovies 12,50

### **FOIE DE VEAU A L'ECHALOTTE**

Calf Liver with Caramelized Shallots Herbed Mash and Demi-Glace 15,95

### **POULET ROTI ET FRITES**

Marinated and Baked Half chicken Served with French Fries and Chicken Jus 15,95

### **PAVÉ DE SAUMON AU JUS DE LANGOUSTE**

Salmon Filet with Mash, Ratatouille & Lobster Bisque Sauce 16,75

### **SPAGUETTI BOLOGNAISE**

Served with Braised Ground Beef, Tomatoes and Spices 14,95

### **ENTRECOTE GRILLEE SAUCE AU POIVRE**

Grilled Beef Rib Eye with Peppercorn Sauce Served with French Fries 20,95

### **CROQUE MONSIEUR**

Classic French Sandwich with Smoked Ham, Gruyere and Bechamel Sauce 8,95

### **TARTINE A L'AMERICAIN**

Classic Belgium Open-Face Sandwich with Beef Tartare 11,95

### **OMELETTE NATURE**

Plain Omelette Served With French Fries & Mixed Greens 8,95

warning: consuming raw or undercooked meat, poultry, seafood, shellfish & eggs may increase the risk of food borne related illness

### **SALADE DE FRUITS DE MER**

Seafood Salad with Salmon Shrimp, Scalops, Mussels, Marinated Anchovies Over Mixed Greens 13,95

*Served with French Fries*

### **MOULES PROVENCALES**

Steamed in White Wine, Tomato, Garlic & Herbs 12,50

### **MOULES MARINIÈRES**

Steamed in White Wine, Shallots, Garlic and Parsley 12,00

### **MOULES POULETTES**

Steamed in a Creamy White Wine Sauce 12,50

### **TARTARE DE BOEUF - FRITES**

Raw, Finely Chopped Beef Filet Seasoned with Spices, Egg Yolk, Capers, Mustard, Parsley & Onions 15,50

### **STEAK FRITES SAUCE BEARNAISE**

Grilled Steak with Bearnaise Sauce Served with French Fries 16,25

### **CROQUE MONSIEUR CHAMPIGNON**

French Sandwich with Sautéed Portobello, Gruyere and Bechamel Sauce 8,95

### **TARTINE AUX LEGUMES**

Classic Belgium Open-Face Sandwich with Olive Tapenade and Roasted Vegetables 8,95

### **BOEUF BOURGUIGNON**

Beef Stew Slow-Cooked in Red Wine with Carrots, Baby Oignons, Smoked Bacon & Tortellini Pasta 16,95

### **MERGUEZ GRILLEE**

Grilled Merguez Mashed Potato Ratatouille 15,95