

LES APPETIZERS

- SOUPE À L'OIGNON**
GRATINÉE 7,50
*TRADITIONAL FRENCH ONION SOUP BAKED
WITH GRUYÈRE CHEESE*
- HOMEMADE DUCK RAVIOLIS** . 8,95
SERVED WITH A NATURAL BROTH
- TARTE DE PROVENCE** 8,95
*LIGHT PASTRY SHELL FILLED WITH
RATATOUILLE, TOPPED WITH GOAT CHEESE
SERVED WITH TOMATO & BASIL COULIS*
- PATÉ DE CANARD** 8,95
*HOMEMADE COUNTRY DUCK PATÉ WITH
PISTACHIO NUTS, TRADITIONAL CONDIMENTS*
- PATÉ DE FOIE DE CANARD** . 9,95
*HOMEMADE SMOOTH DUCK LIVER PATÉ WITH
PETITE SALADE*
- FRICASSÉE DE COQUILLES**
ST. JACQUES 9,75
*SAUTÉED SEA SCALLOPS SERVED WITH
SPINACH AND ORANGE BEURRE BLANC SAUCE*
- SAUTÉED CRAB CAKE** 9,75
*SERVED WITH MUSTARD CREAM SAUCE AND A
PETITE SALADE*
- RAGOUT DE CHAMPIGNONS** . . 9,75
*A MEDLEY OF WILD AND DOMESTIC MUSHROOMS
SAUTÉED WITH SHALLOTS, GARLIC AND
MADEIRA WINE*
- SHRIMP PROVENÇALE** 10,95
SAUTÉED SHRIMP, TOMATO GARLIC SAUCE
- SAUMON FUMÉ** 11,25
*SMOKED ATLANTIC SALMON WITH TRADITIONAL
GARNISHES*

BISTRO CLASSICS

- ESCARGOTS DE**
BOURGOGNE 9,50
SNAILS WITH PERNOD GARLIC BUTTER
- KIKI'S FROG LEGS** 9,50
*SERVED IN A LIGHTLY HERBED WHITE WINE
CREAM SAUCE*

LES SALADES

- SALADE MAISON** 5,75
*MIXED GREENS DRESSED IN A DIJON
MUSTARD VINAIGRETTE
ADD CHEESE* 1,75
- GOAT CHEESE SALAD** 8,75
*MIXED GREENS, ASPARAGUS, OVEN DRIED
TOMATOES IN A BALSAMIC VINAIGRETTE*
- RED BEET SALAD** 7,25
*MIXED GREENS, GREEN BEANS, TOASTED
ALMONDS AND WALNUTS IN A HAZELNUT
VINAIGRETTE*
- ENDIVE SALAD** 8,95
*BELGIAN ENDIVE, RED DELICIOUS APPLE,
WALNUTS AND CHIVES IN A LEMON
VINAIGRETTE, WITH ROQUEFORT CHEESE*
- SALADE LYONNAISE** 7,75
*FRISÉE LETTUCE, WARM POACHED EGG AND
LARDON IN A WARM BACON VINAIGRETTE*

**"No man is lonely eating Escargots—it requires so much attention!" - Georges
"Kiki" Cuisance**