

Lunch Menu

Appetizers

Onion Soup Les Halles

Rich beef broth with caramelized onions, croutons and gruyère cheese

\$10.00

Soup du Jour*

Seasonal soup of the day

\$10.00

Three artisan cheeses* (without the bread)

Local and imported cheeses, raisin nut bread and fruits compote

\$15.00

Escargots de Bourgogne a l'ail et persil*

Burgundy snails with garlic confit and parsley

\$13.00

Chef charcuterie plate*

Prosciutto, rosette de Lyon, saucisson a l'ail, foie gras parfait, country pâte, rilette, cornichons

\$18.00

Terrine de foie gras, toasted brioche* (without the brioche), mango raisins compote

\$19.00

Quenelle de brochet a l'Americaine

Light pike quenelle with lobster sauce.

\$17.00

Salad

Salade frisée aux Lardons

Warm frisée salad with apple wood smoked bacon, poached egg, garlic croutons

\$13.00

Salade de saison aux Herbes fraiches*

\$11.00

With Salmon or Grilled Chicken Breast

\$19.00

Caesar salade aux anchois* (without the croutons)

Traditional Caesar, romaine heart, lemon, anchovy garlic dressing, baguette croutons, reggiano parmesan

\$12.00

With Grilled Chicken Breast

\$19.00

With Shrimp

\$19.00

Salad de bettraves aux noisettes et fromage de chevre*

Roasted Heirloom beets with field green, goat cheese, hazelnut, orange

\$13.00

*Gluten free

◇ Splits add

\$2.00

Main Course

Croustillant de saumon Norvegien, ratatouille nicoise

Crispy crêpe of salmon pesto, ratatouille nicoise, piquillo sauce.

\$25.00

Foie de veau "Lyonnaise" *

Sautéed calf liver with caramelized onions, gratin dauphinois, seasonal vegetables

\$24.00

Fells Point Hanging Steak*

with garlic jus olive oil hand cut french fries, artisan lettuce.

\$25.00

Assiette de legumes de saison*

Chef seasonal vegetables plate

\$24.00

Supreme de Poulet "Contisé" aux champignons sauvages*

Roasted and stuffed chicken breast with wild mushrooms, seasonal vegetables, natural jus.

\$24.00

Croque monsieur au jambon de France

Spinach toasted gruyère cheese and French ham sandwich with mornay sauce and Artisan salad.

\$17.00

Quiche de saison avec Artisan salade aux Herbes

Quiche of the Day with Field Green

\$17.00

Omelette fromage aux champignons, pomme frites, salade*

Cheese omelette with mushrooms, French Fries, and mixed greens

\$17.00

Desserts

Baked Alaska

With mango sorbet, vanilla ice cream, and passion fruit sauce.

\$12.00

Crème Brûlée*

Crème brûlée of the season.

\$10.00

Praline Marquise*

Crunchy chocolate with passion fruit sorbet.

\$11.00

Facon Tatin

Caramelized honey crisp apple with vanilla sable breton and vanilla ice cream.

\$10.00

Crêpes Suzette`

\$12.00

*Gluten free

◇ Splits add

\$2.00

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.
For parties of six or more, a 20% gratuity will be added to the bill for your convenience.

Three Course Prix-Fixe Menu

Wednesday, Thursday and Friday

\$25 per person

Appetizers

Soup of the day.*

Provençale fish soup gratinée, fennel, leek.* *(without the bread)*

Artisan salad, farm roasted "Napoli" squash, goat cheese beignet.* *(without the beignet)*

Terrine of Roquefort and apple, Endive, walnut, pear salad.*

Country pâté, liver royal, cornichons, toasted nut & fruit bread.

Main Courses

Crispy crêpe of salmon pesto, ratatouille nicoise, piquillo sauce.* *(without the crêpe)*

Sautéed tiger shrimps, with pasta, shallots, leek, brussel sprout, mushrooms and squash.*

Dutch Canadian mussel marinière or curry fennel, apple, tomato with hand cut french fries.*

Roasted chicken breast, "forestière, farm vegetables.*

Sautéed veal kidney, mushrooms, mustard sauce, Yukon potato puree.*

Smoked bacon wrapped natural pork loin, green lentils, orange carrots, Dijon sauce.*

Sautéed beef steak, caramelized shallot, hand cut french fries, artisan salad.*

Desserts

Crème brûlée.* *(without the cookie)*

Warm chocolate coulant, caramel sauce, vanilla ice.*

Warm crêpe Suzette, grand marnier.

Mango vacherin, passion fruit sauce.*

***Gluten free**