



BIEN MÉRITÉ®

APPETIZERS

CHARCUTERIES ET FROMAGES

artisan cheeses, cured meats, jam, fruit, olives, fresh

BRIE EN CROÛTE DE SAISON

baked brie encased in pastry, seasonal variations 19

PISSALADIÈRE

roasted garlic, spinach, red wine onions, gruyere.

MOULES MARINIÈRES

black mussels, French fries, fresh herbs, saffron broth, parmesan 24

SOUP & SALAD

SOUPE A L'OIGNON FEUILLETÉE

caramelized onions, vegetable consomme,

gruyere, buttery puff pastry

cup 7 / bowl 12

SALADE NICOISE

seared tuna, fresh greens, boiled egg, potatoes,

haricot verts, olives, herbs de Provence

vinaigrette 18

SALADE DE BISTRO

seasonal greens, shaved shallot, goat cheese,

candied pecans, basil balsamic vinaigrette 12

ENTREES

ENTRECÔTE AUX FRITES

7oz steak, bordelaise, vierge vert, seasoned fries 32

LE BURGER AU BRIE

brie, caramelized red wine onions, dijonnaise, spinach,

brioche bun, seasoned fries 15

BURGER CLASSIQUE

white cheddar, lettuce, tomato, red onion, brioche

bun, seasoned fries 14

POULET AU CORDON BLEU

chicken breast, ham, gruyere, dijon bechamel,

roasted asparagus 26

RATATOUILLE

eggplant, zucchini, squash, rich tomato sauce,

herbs de Provence, served with garlic bread 22

RISOTTO AU SAFRAN

arborio rice, roasted mushrooms, parmesan, fresh

herbs 24

SIDES

POMMES FRITES

seasoned fries 6

POMMES AU FROMAGE

white cheddar, gruyere, potatoes 10

LÉGUMES DE SAISON

haricot verts 8

SIDE SALAD

seasonal greens 5.5

DESSERTS

CRÈME BRULÉE

vanilla custard, caramelized sugar crust, berries 12

GÂTEAU AU CHOCOLAT

chocolate layer cake, lavender blackberry

buttercream, confiture 8

FEUILLETÉ À LA GLACE

pate au choux, vanilla bean ice cream, warm

chocolate ganache 12

GÂTEAU MACARON

cream, berries, gold 15