

## *Les hors d'œuvres*

*Crevettes Mignonettes* 9,00  
Broiled tiger shrimp in garlic herb butter

*Cretons à l'Ancienne* 6,75  
French Canadian pork pâté, Dijon mustard and house made croutons

*Pâté du Chef* 7,25  
Our Chef's seasonal pâté creation

*Moules Marinières* 9,95  
Steamed mussels in a dill, Spanish onion, garlic butter and white wine broth  
\*Additional serving of frites \$3

*Maudites Moules* 10,95  
Steamed mussels in a tomato concassé with fines herbes, onion and Maudite ale from Québec  
\*Additional serving of frites \$3

*Escargots de Tante Margot* 7,25  
Broiled snails in garlic butter

*Pétoncle* 9,00  
Three seared jumbo scallops in a savoury shallot compote

*Saumon Fumé* 9,00  
Atlantic smoked salmon with watercress, onion, and lemon, dressed in a caper vinaigrette

*La Parisienne Végétarienne* 7,50  
Rolled crêpe with spinach and caramelized red onion topped with a creamy brie sauce

*Poutine*  
Russet frites, Québécois cheese curds and a veal demi-glace  
*Nature* 6,95  
*Porc* 9,95

\*Add fried onions and mushrooms for an additional \$3.

## *Les salades*

*Salade Verte* 7,00  
Baby organic greens, iceberg and romaine lettuce topped with tomato, grated carrot, and our house tarragon dressing

*Salade Papillon* 8,25  
Mixed greens, grated Swiss cheese, egg, olives, asparagus, cucumber, sweet red peppers, tomatoes and our house tarragon dressing

*Salade Sainte-Catherine* 8,25  
Marinated hearts of palm, artichoke, asparagus, Roma tomatoes and black olives with a balsamic vinaigrette

*Salade César* 8,00  
Add garlic tiger shrimp for \$5

*Salade Bleue* 9,50  
Baby spinach, Québec blue cheese, Granny Smith apple and walnuts with an apple cider and maple syrup dressing

\* Add julienned chicken, steak, ham or grilled shrimp to any of our salads for an additional \$5

## *Les soupes*

*Soupe à l'Oignon Gratinée*  
Our trademark dish, this piping hot French onion soup is smothered in Swiss cheese

*La Petite* 7,50  
Ideal as a starter

*La Grande Soupe* 12,50  
Served with our house salad

*Vichyssoise* 6,25

*Soupe du Marché* 5,95

# *Les crêpes*

## *Crêpes Bretonnes*

*Our Crêpes Bretonnes are made with a semi-sweet mixture of milk, eggs, buckwheat and unbleached white flour. Substitutions and additional toppings are available at an extra charge.*

*Crêpe Bourguignonne* 14,50  
Vineyard beef, carrot and mushroom stew

*Crêpe Bergère* 14,50  
Simmered curry lamb, apple and raisin stew

*Crêpe Rafaël* 15,00  
Shrimps and scallops in a light white wine cream sauce

*\*You may substitute a bed of rice for any crêpe listed above for an additional \$2*

*Crêpe Véronique* 14,50  
Chicken breast and green grapes in a honey, orange juice and white wine sauce

*Crêpe François* 11,95  
Bacon • diced tomato • garlic mushrooms • cheddar cheese

*Crêpe Jean-Denis* 10,95  
Black Forest ham • garlic mushrooms • Béchamel sauce

*Crêpe Marie-Claude* 10,95  
Sausage • fresh apple • cheddar cheese

*Crêpe Lucille* 11,95  
Bacon • fresh spinach • cheddar cheese

*Crêpe Jacqueline* 11,95  
Bacon • fresh apple • cheddar cheese

*Crêpe Jean-Michel* 11,95  
Bacon • cheddar cheese • diced tomato

*Crêpe Philippe* 10,95  
Black Forest ham • cheddar cheese

*Crêpes continued on other side...*

<i>Crêpe Danielle</i>	10,95
Black Forest ham • fresh apple • cheddar cheese	
<i>Crêpe Jean-Pierre</i>	11,95
Spinach • broccoli • onion • feta cheese • spicy tomato sauce	
<i>Crêpe Fricassé Sauvage</i>	13,25
Roasted mushroom medley • spinach • diced tomato • goat cheese	
<i>Crêpe Manon</i>	11,95
Fresh spinach • garlic mushrooms • cheddar cheese • Béchamel sauce	
<i>Crêpe aux Asperges</i>	13,25
Fresh asparagus • cheddar cheese • Béchamel sauce	

## *Les plats principaux*

<i>Tourtière</i>	14,50
Québécois meat pie baked with seasoned ground pork, veal and beef - served with house salad and a tomato-apple relish	
<i>Blanc de Volaille</i>	19,00
Roasted chicken breast stuffed with goat cheese, fresh spinach, thyme, sage, parsley and topped with a citrus sauce – accompanied with potatoes and seasonal vegetables	
<i>Porc de la Fin du Monde</i>	19,00
Maple syrup pork tenderloin deglazed with La Fin du Monde ale – accompanied with potatoes and seasonal vegetables	
<i>Filet de Saumon à l'Aneth</i>	18,75
Broiled filet of Atlantic salmon with a white wine, lemon and dill butter sauce – accompanied with rice and seasonal vegetables	
<i>Ragoût de Fruits de Mer</i>	21,25
Jumbo sea scallops, black tiger shrimp and halibut in a fire roasted tomato sauce with anise – accompanied with house-made croutons	
<i>Agneau au Romarin</i>	22,95
Pan-seared loin of lamb marinated in garlic, rosemary and Dijon mustard, served with a berry coulis – accompanied with potatoes and seasonal vegetables	
<i>Steak frites</i>	20,00
8oz. AAA striploin with our Maître d'Hôtel butter and frites	
<i>Steak au Poivre</i>	25,00
Seared 8oz. AAA filet mignon coated with a brandy, Dijon and black peppercorn sauce – accompanied with potatoes and seasonal vegetables	
<i>Magret de Canard</i>	18,95
Grilled duck breast served on frisée lettuce, baby spinach and roasted beets, then topped with a sweet sherry vinaigrette	