

## *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, red 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, Bromont cheese curds and a veal demi-glace  
*Nature* 6,95  
*Porc* 9,95

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

## *Les salades*

<i>Salade Verte</i>	7,00
Baby organic greens, iceberg and romaine lettuce topped with tomato, grated carrot, and our house tarragon dressing	
<i>Salade Papillon</i>	8,25
Mixed greens, grated Swiss cheese, egg, olives, fresh asparagus, cucumber, sweet red peppers, tomatoes and our house tarragon dressing	
<i>Salade Sainte-Catherine</i>	8,25
Marinated hearts of palm, artichoke, asparagus, Roma tomatoes and olives with a balsamic vinaigrette	
<i>Salade César</i>	8,00
Add garlic tiger shrimp for \$5	
<i>Salade Bleue</i>	8,50
Baby spinach, Québec blue cheese, Granny Smith apple and honey-roasted 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*

<i>Soupe à l'Oignon Gratinée</i>	
Our trademark dish, this piping hot French onion soup is smothered in Swiss Emmental	
<i>La Petite</i>	7,50
Ideal as a starter	
<i>La Grande Soupe</i>	12,50
Served with our house salad	
<i>Vichyssoise</i>	6,25
<i>Soupe du Marché</i>	5,95

# *Les crêpes*

## *Crêpes Bretonnes*

*Our Crêpes Bretonnes are made with a semi-sweet mixture of milk, eggs, buckwheat, whole-wheat 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

Morsels of roasted chicken breast and seedless green grapes in a honey, orange 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 Fermière* 9,95

Scrambled eggs • cheddar cheese • tomato sauce • your choice of bacon, sausage or Black Forest ham

*Crêpe Lucille* 11,95

Bacon • fresh spinach • cheddar cheese

*Crêpe Jacqueline* 11,95

Bacon • fresh apple • cheddar cheese

*Crêpes continued on other side...*

<i>Crêpe Jean-Michel</i>	11,95
Bacon • cheddar cheese • diced tomato	
<i>Crêpe Philippe</i>	10,95
Black Forest ham • cheddar cheese	
<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>Omelettes</i>	
<i>Our eggs and milk are organic.</i>	
<i>La Montréalaise</i>	10,75
Montreal smoked meat, mushrooms and fried onions	
<i>Saumon Fumé</i>	12,95
Smoked salmon, chives and Québec brie	
<i>Chèvre</i>	9,95
Sundried tomatoes and goat cheese	
<i>Additional serving of frites or green salad \$3</i>	
<i>Oeufs Bénédicte</i>	10,50
Canadian back bacon, our house-made hollandaise sauce and poached eggs on a grilled croissant served with frites	
<i>Croque Végétarienne</i>	9,75
Grilled croissant with fried Portobello mushrooms and onions, sliced tomato, melted goat cheese and an herb mayonnaise, served with frites	
<i>Croquette de Saumon</i>	13,95
Salmon croquette with a dill and tomato mayonnaise, served with green salad	
<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>Escalope de Poulet</i>	15,95
Roma chicken scaloppini with a rosemary white wine cream sauce – accompanied with potatoes and seasonal vegetables	
<i>Noisette de Porc</i>	16,00
Seared pork tenderloin with an apple cider and maple syrup reduction – accompanied with potatoes and seasonal vegetables	

