

APPETIZERS

CHEESE FONDUE (for 2) 14
served with bread & sliced apples

FRENCH ONION SOUP	6.50
SOUPE DU JOUR	4.50/6
6 ESCARGOTS	9
12 ESCARGOTS	12
CHEESE PLATE	12
PATÉ PLATE	12
SALMON TARTAR	14
fresh & smoked salmon, chives, dill, lemon & Tequila sour cream	
BEEF TARTAR	14
traditional raw filet mignon, dijon, shallots, parsley & Worcestershire sauce	
AVOCADO & SHRIMP	11
COCKTAIL avocado filled with jumbo shrimps in a whisky cocktail sauce	
CAPRESE fresh mozzarella, basil & fresh tomatoes	9
PROSCIUTTO BRUSCHETTA	12
toasted bread topped with prosciutto, tomato, mozzarella & olive oil	

LES SALADES

NIÇOISE tuna, tomatoes, potatoes, hard boiled eggs, roasted bell peppers & anchovies	15
SMOKED TROUT on greens, capers, goat cheese, mango & lemon	15
WARM CHICKEN SALADE	14
with croutons, cheese & tomatoes	
GRILLED SALMON	16
roasted bell peppers, tomatoes, mango & candied walnuts	
SMOKED SALMON	15
with capers, fresh tomatoes, asparagus & lemon	
CHÈVRE CHAUD	14
warm goat cheese croutons, candied walnuts & fresh tomatoes	
HERMOSA FITNESS	14
grilled chicken, scrambled egg whites, tomatoes & asparagus	

RACLETTE

A popular specialty from the Alps.
Melt yourself some imported raclette
cheese over potatoes & charcuteries.
22 / person, minimum 2 people

FONDUE

This cheese fondue is a very popular
specialty from the French & Swiss Alps,
made with 3 imported cheeses
(Emmental, Gruyere & comté) white
wine, mustard, garlic & Herbs.
It's served with Charcuterie plate
(French ham, prosciutto, smoked turkey),
baby greens, apples & croutons.
20 / person, minimum 2 people

SAVORY CRÊPES *Served with baby greens*

VÉGÉTARIENNE cheese, fresh spinach, tomatoes, mushrooms & potatoes	15
MIGNONNE goat cheese, asparagus, spinach, walnuts, avocado & tomatoes	15
EXQUISE melted brie cheese over tomatoes & ham & topped with basil sauce	15
PARISIENNE chicken breast topped with swiss & mushroom in a béchamel sauce	15
POULET CURRY chicken breast in a curry sauce with bell peppers & potatoes	15
OCEAN shrimp topped with jack cheese, spinach & tomatoes	15
MAROCAINE cheese, with spicy lamb sausage & a madeira mushroom sauce	16
BOLOGNAISE ground beef, marinara sauce, grilled onions, mushrooms & swiss topped with fresh basil	15
NORMANDIE goat cheese, spinach, prosciutto, grilled onions & sour cream	15
NORDIQUE smoked salmon, jack cheese, fresh tomatoes with a dill lemon sauce	16
MONTAGNARDE raclette cheese over prosciutto, potatoes & cornichons	15
MARINE fresh scallops & shrimp prepared in a white wine clam sauce	16
VENDOME chicken breast, bacon, potatoes & mushroom in a Cognac black pepper sauce	15
FILET MIGNON blue cheese topped with filet mignon in porto mushroom sauce	17

MAKE YOUR OWN CRÊPE

Start with a plain buckwheat crêpe with jack cheese & add any item (\$9):

MEAT \$1.50	FISH \$2	CHEESE \$1.50	VEGETABLE \$1	SAUCE \$1.50
bacon	scallops	blue cheese	asparagus	basil pesto
chicken breast	shrimp	brie cheese	avocado	béchamel
chorizo	smoked salmon	cheddar cheese	grilled onions	dill & lemon
egg		goat cheese	mushrooms	marinara
filet mignon (\$4)		raclette cheese	potatoes	salsa
ground beef		swiss cheese	spinach	
ham			tomatoes	
prosciutto				
turkey				

PASTA

PASTA CARBONARA	14
ham, chardonnay cream sauce, garlic & parsley	
CHICKEN FETTUCCHINI	15
with garlic, parsley, olive oil & roasted red bell pepper	
CHICKEN PASTA A LA FREDO	15
fresh basil & tomatoes in an alfredo sauce	
SEA FOOD PASTA	19
shrimp, scallops, fresh/smoked salmon, in a wine clam's sauce	
PASTA BOLOGNAISE	15
ground beef in our homemade tomato basil bolognese sauce	
PASTA A LA DIABLE	16
spicy tomato basil sauce with chorizo & spicy chicken sausage	

RAVIOLI

LOBSTER RAVIOLI	18
with a lobster cognac sauce	
RAVIOLI VEGETABLE MÉLANGE	15

RISOTTO

VEGETARIAN RISOTTO	14
asparagus, mushroom & pesto broth	
FILET MIGNON RISOTTO	22
wild mushrooms with a Porto wine sauce	
SEAFOOD RISOTTO	21
scallops, shrimp & fresh/smoked salmon in a saffron sauce	

ENTRÉES *Served with 2 sides*

FILET MIGNON 8oz 29

(choice of sauce)

garlic butter sauce / roquefort cream sauce /
peppercorn & cognac cream sauce / dijon mustard
cream sauce / madeira & mushrooms cream
sauce / porto wine & mushroom sauce

BEEF A LA STROGANOFF	16
tender beef stew cooked in a white wine sauce & paprika, topped with sour cream	
BEEF BOURGUIGNON	16
tender beef stew marinated in a red wine sauce	
TRADITIONAL BEEF TARTAR	24
raw filet mignon, Dijon, shallots, parsley, spices & Worcestershire sauce	
MERGUEZ spicy lamb sausage on	17
couscous with Madeira mushroom sauce	
CHICKEN BREAST <i>(choice of sauce)</i>	16.50
yellow spicy curry sauce / dijon mustard & tarragon piccata <i>(lemon, capers, garlic butter & parsley)</i> / madeira & mushrooms sauce	
SALMON ALMONDS	22
with a passion fruit, dill & "beurre blanc" sauce	
SALMON BLACKENED	24
with crab meat, shrimps & salsa	
SHRIMP & SCALLOP BROCHETTES	21
with garlic & parsley butter sauce	
SALMON TARTAR	20
fresh/smoked salmon, chives, dill, lemon & Tequila sour cream	