



LE CASSE CROÛTE

Pain et beurre	\$2.50	Sandwich en baguette	\$5.50
<i>"Half baguette, butter, confiture"</i>		<i>"With choice of jambon cru, ham, gruyere, liver terrine, pork rillettes or grilled sardine"</i>	
Viennoiserie maison	\$3.00	Œufs plats, jambon, fromage	\$7.50
<i>"Pastries house-made daily; choice of croissant, brioche, pain au chocolate or almond coffee cake, <u>available while they last</u>"</i>		<i>"Two eggs broiled with ham and gruyere†"</i>	
Fromage frais aux anchois	\$10.00	Pommes-frites	\$4.50
<i>"House-made herbed fresh cheese, white anchovies, orange marmalade, grilled country bread"</i>		<i>"Fried potatoes, with mustard, ketchup or mayonnaise"</i>	
Amandes à l'espagnole	\$4.00	Omelette au choix	\$5.50
<i>"Almonds sautéed in olive oil, coarse sea salt"</i>		<i>"Two eggs, choice of mushroom, ham, herbs or Comté†"</i>	
Olives aux herbes de Provence	\$4.00	Croque monsieur	\$6.00
<i>"Mixed olives with herbs, dried lemon and olive oil"</i>		<i>"Baked ham, gruyere and béchamel sandwich"</i>	
Pain au Chocolat « à l'ancienne »	\$4.00	Croque madame	\$7.25
<i>"Bittersweet chocolate melted on baguette"</i>		<i>"Croque Monsieur with a sunny side up egg†"</i>	
Yaourt, noix et miel	\$4.00	Soupe au pommes et au chou-fleur	\$7.00
<i>"Yogurt with honey and walnuts"</i>		<i>"Apple-cauliflower soup, sage-walnut-dried fruit tapenade"</i>	
Œufs mayonnaise	\$4.50	Huîtres crues, sauce mignonette	\$12.00
<i>"Two hard-cooked eggs with mayonnaise and cornichons"</i>		<i>"Six local oysters raw on the 1/2 shell, mignonette, lemon†"</i>	
		Assiette de fromage	\$12./\$4.00
		<i>"A selection or by the once, with country bread"</i>	

LA CHARCUTERIE

Gâteau au foie de volaille	\$6.00
<i>"Smooth chicken liver terrine, dried cherry compote"</i>	
Rillettes de porc	\$6.00
<i>"Confit pork spread"</i>	
Assiette de jambon cru	\$9.00
<i>"Air cured country ham"</i>	
Assiette de charcuterie	\$11.00
<i>"Country ham, sausage, terrine, rilette and tongue"</i>	

LES SALADES

Salade verte	\$5.00
<i>"Bibb lettuce with hazelnut vinaigrette"</i>	
Sardines grillées, rémoulade au céleri	\$7.00
<i>"Grilled Spanish sardines, celery, celery root, candied butternut squash, crème fraîche dressing"</i>	
Frisée, betteraves, pecans, échalotes	\$6.50
<i>"Beets, curly endive, shallot pickle, pecans, molasses vinaigrette"</i>	

NOS PLATS

Raclette Savoyarde ou Végétarienne	\$16.00
<i>"Broiled mountain cheese served with steamed yellow potatoes, with your choice of traditional cold cuts and pickles or with apples, pears and walnuts"</i>	
Soupe à l'oignon gratinée	\$11.00
<i>"Caramelized onion soup made with chicken stock, with crouton and melted Comté cheese"</i>	
Joues de porc braisées au vin blanc et sa polenta aux châtaignes	\$17.00
<i>"Carlton pork cheeks braised in white wine, with golden raisins and escarole, served on creamy corn-chestnut polenta"</i>	
Sauté de truite et ses légumes in sauce au vin rouge et glace de volaille	\$16.00
<i>"Boneless trout garnished with pearl onions, mushrooms, fennel and tarragon in a red wine-poultry stock reduction"</i>	
Axoa d'Espelette, pommes frites	\$16.00
<i>"Ground natural veal and beef simmered with sweet peppers, onions and Basque chili, with fried potatoes"</i>	
Steak-frites, sauce au taleggio, champignons rôtis	\$17.00
<i>"Pan roasted NW Grass Fed petit New York strip, Taleggio cream sauce, roasted mushroom cap, pommes frites†"</i>	
Demi-poulet froid mayonnaise	\$14.00
<i>"Roasted natural half chicken, served cold with mayonnaise; Israeli cous-cous, parsley, oranges, olives and roasted peppers"</i>	
Poulet rôti selon votre commande, pommes frites	\$26.00 /2 pers.
<i>"Washington natural chicken roasted to order, fried potatoes, Dijon mustard" <u>Allow 1 hour</u>"</i>	

†Notice: Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of food borne illness. Many dishes contain ingredients not listed on the menu. Please let us know if you have allergies or food sensitivities.

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