



LE CASSE CROÛTE

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| Pain et Beurre | \$2.50 | Pommes-Frites | \$4.00 |
| <i>"Half baguette, butter, confiture"</i> | | <i>"Fried potatoes, with mustard, ketchup or mayonnaise"</i> | |
| Amandes à l'espagnole | \$4.00 | Omelette au choix | \$5.00 |
| <i>"Almonds sautéed in olive oil, coarse sea salt"</i> | | <i>"Two eggs, choice of mushroom, ham, herbs or Comté†"</i> | |
| Olives marinées à la moutarde | \$4.00 | Croque monsieur | \$6.00 |
| <i>"Picholine olives marinated with white wine and mustard"</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 | Croque Campagnard | \$7.25 |
| <i>"Yogurt with honey and walnuts"</i> | | <i>"Hard sausage, gruyere and tomato, hot on country bread"</i> | |
| Œufs mayonnaise | \$4.00 | Potage maïs-pommes de terre | \$7.00 |
| <i>"Two hard-cooked eggs with mayonnaise and cornichons"</i> | | <i>"Puréed sweet corn and potato soup, roasted shallot cream"</i> | |
| Sandwich en baguette | \$5.00 | Huîtres crus, sauce mignonette | \$10.00/6 |
| <i>"With choice of jambon cru, ham, gruyere, liver terrine, pork rillettes or grilled sardine"</i> | | <i>"Local oysters on the 1/2 shell, mignonette, lemon†"</i> | |
| Œufs plats, jambon, fromage | \$7.00 | Assiette de fromage | \$12./\$4.00 |
| <i>"Two eggs broiled with ham and gruyere†"</i> | | <i>"A selection or by the ounce, with country bread"</i> | |

LA CHARCUTERIE

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| 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

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| Salade verte | \$4.00 |
| <i>"Bibb lettuce with hazelnut vinaigrette"</i> | |
| Epinards, courge rôtie, oignons doux | \$7.00 |
| <i>"Spinach, roasted pumpkin and pumpkin seeds, red onions"</i> | |
| Crudités de carottes au cumin | \$5.00 |
| <i>"Shredded carrots, with currants, cumin and nocoise olives"</i> | |

NOS PLATS

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| Soupe à l'oignon gratinée | \$11.00 |
| <i>"Caramelized onion soup made with chicken stock, with crouton and melted Comté cheese"</i> | |
| Poisson du jour sur salade tiède aux lentilles et pissenlits | \$16.00 |
| <i>"Fish of the day, pan roasted, on a warm salad of lentils, shallots, bacon and dandelion greens and grain mustard"</i> | |
| Sauté de moules au curry et au vin blanc | \$13.00 |
| <i>"Penn Cove mussels, sautéed with curry, white wine, leeks, golden raisins, herbs and butter"</i> | |
| Cailles rotie sur sauté aux deux pommes, sauce vin blanc | \$16.00 |
| <i>"Pan roasted semi boneless quail, on sautéed potatoes, apples, sweet onions and a creamy sage-white wine sauce"</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 | \$16.00 |
| <i>"Pan roasted Oregon Natural Beef hanger steak, with fried potatoes, horseradish-roasted pear sauce†"</i> | |
| Demi-poulet froid mayonnaise | \$14.00 |
| <i>"Roasted natural half chicken, served cold with mayonnaise, with a salad of watercress, scallions and candied lemon"</i> | |
| Poulet rôti à votre commande, pommes frites | \$26.00 /2 pers. |
| <i>"Washington natural chicken roasted to order, fried potatoes, Dijon mustard" Allow 1 hour"</i> | |

The Department of Health warns that raw or undercooked food may increase chance of food borne illness

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