

Lunch Menu

Hors d'Oeuvres

Soupe du jour	\$6.50
FRESH HOMEMADE SOUP OF THE DAY	
Pâté maison	\$7.50
HOMEMADE PÂTÉ SERVED WITH CORNICHONS AND NIÇOISE OLIVES	
Assiette de fromages	\$16.00
FOUR CHEESES AND FRESH FRUIT (ASSORTMENT SUBJECT TO MARKET AVAILABILITY)	
Assiette de charcuterie	\$16.00
ASSORTMENT OF PÂTÉS, IMPORTED HAM AND DRIED CURED SAUSAGES, SERVED WITH CORNICHONS AND NIÇOISE OLIVES	
Chèvre chaud sur canapé	\$9.50
BAKED GOAT CHEESE ON FRENCH BREAD ROUNDS WITH CRACKED BLACK PEPPER AND A SPLASH OF EXTRA VIRGIN OLIVE OIL	
Escargots de Bourgogne	6 for \$9.50 9 for \$11.50 12 for \$13.50
SNAILS SAUTEED WITH BUTTON MUSHROOMS AND A TRADITIONAL GARLIC AND PARSLEY BUTTER	

Salades

Salade verte	\$6.50
MIXED GREENS TOSSED WITH GRAPE TOMATOES, BELL PEPPER AND GREEN ONION IN A CHAMPAGNE VINAIGRETTE WITH A TOUCH OF DIJON	
Salade Lyonnaise	\$7.50
MIXED GREENS WITH GRAPE TOMATOES, BELL PEPPER AND GREEN ONIONS TOPPED WITH A POACHED LOCAL FARM EGG AND DRESSED WITH A MUSTARD VINAIGRETTE	\$8.50
	ADD LARDONS
Salade de tomates	\$9.50
SLICED TOMATO SALAD WITH OIL CURED PROVENCAL OLIVES, MINCED CHIVES, IMPORTED RED WINE VINEGAR, EXTRA VIRGIN OLIVE OIL AND SHEEP'S CHEESE	
Salade de crudités	\$9.50
ASSORTMENT OF SHREDDED CARROT AND FENNEL SALAD, CHICKPEAS IN HERB VINAIGRETTE AND MARINATED BEETS WITH MESCLUN	
Salade du marché	\$9.50
BABY SPINACH AND SHAVED BELGIAN ENDIVE TOSSED WITH HARICOTS VERTS, ROQUEFORT, FRESH DILL AND PINE NUTS IN A CITRUS VINAIGRETTE WITH CROUTONS	

Viandes et Poissons

Truite meunière	\$14.50
RAINBOW TROUT FILLET SAUTEED WITH BUTTER, PARSLEY AND LEMON JUICE	
Poisson rôti à l'anis	\$16.50
ATLANTIC SALMON FILLET ROASTED ON A BED OF SHAVED FENNEL BULB WITH PERNOD, CRÈME FRAICHE AND FRIED LEEK JULIENNE	
Steak frites	\$19.50
GRILLED ANGUS CHATELAIN WITH OUR CLASSIC BEARNAISE SAUCE AND POMMES FRITES	
Confit de canard aux cerises	\$17.50
HOMEMADE DUCK LEG CONFIT, GRILLED TO A CRISP, SERVED WITH A DRY CHERRY AND RED ONION MARMALADE, ORANGE ZEST AND BALSAMIC SYRUP	
Longe de porc grillée	\$15.50
MARINATED AND GRILLED PORK LOIN MEDALLIONS SERVED WITH SALADE VERTE	

Crêpes et Sandwiches

Crêpes aux epinards	\$8.50
TWO CRÊPES FILLED WITH STEWED SPINACH, MUSHROOMS AND BECHAMEL SAUCE WITH GRILLED CHICKEN	\$9.50
Crêpes aux fruits de mer	\$9.50
TWO CRÊPES FILLED WITH SEAFOOD IN A LIGHTLY SPICED SHERRY AND CREAM SAUCE	
Crêpes au sarrasin	\$9.00
BUCKWHEAT FLOUR CRÊPE FILLED WITH GRILLED HAM, GRUYERE AND BECHAMEL ADD EGG	\$9.50
Croque Monsieur	\$8.00
GRILLED HAM AND GRUYERE SANDWICH WITH SALADE VERTE	
Croque Madame	\$8.50
LE MONSIEUR'S BETTER HALF TOPPED WITH A FRIED EGG AND SALADE VERTE	
Sandwich au steak et fromage	\$9.50
MARINATED AND GRILLED SLICED STEAK WITH BELL PEPPERS, ONION AND PORT SALUT CHEESE SERVED ON A LIGHTLY TOASTED FRENCH BREAD ROLL	
Sandwich du jour	\$9.50
SANDWICH OF THE DAY, SERVED WITH A TOSSED GREEN SALAD	

SEVENTEEN PERCENT GRATUITY WILL BE ADDED TO PARTIES OF FIVE OR MORE.
NO SEPARATE CHECKS PLEASE.

VISA, MASTERCARD, AMERICAN EXPRESS, DINERS CLUB AND DISCOVER CREDIT CARDS ACCEPTED

510 Neches St. 512.473-2413

LUNCH HOURS: 11:45 am-2:00 pm, Tuesday-Friday • DINNER HOURS: 6:00-10:30 pm, Tuesday-Sunday CLOSED MONDAYS

