

ALL YOU CAN EAT! MUSSELS

8 SAUCES FOR ONLY \$26/PERSON *
17 SAUCES FOR ONLY \$34/PERSON

ADD FRITES OR MIXED GREEN SALAD FOR AN EXTRA \$5

MONDAYS, TUESDAYS AND WEDNESDAYS STARTING 5PM
LAST SEATING 8:15 PM / LAST CALL 8:45PM

* MARINIÈRE

*Garlic, shallots, Chablis,
herbed croutons*

* PROVENÇALE

*Shallots, garlic, tomato, thyme,
fennel, fresh tarragon, Pernod*

* A LA CRÈME

*Chablis, garlic, shallots, white
wine, cream*

* DIJONNAISE

*Garlic, shallots, tomato confit,
Dijon mustard, tarragon
and cream*

* ROQUEFORT

*Garlic, shallots, Chablis,
Roquefort, chives, cream*

* THAI

*Indian curry, garlic, cumin,
lemongrass, coconut milk, cream*

BOUILLABAISSÉ **New!**

*Mussels, clams, shrimps,
whitefish, saffron broth,
toasted baguette and rouille*

* ESCARGOT

*Parsley and garlic "snail butter"
sauce, white wine, toasted
baguette, chives, shallots,
cream, lemon juice*

BISQUE

*Lobster broth, garlic, white wine,
brandy, tomato confit, cream*

MEET IN PARIS

*Crab, shallot, saffron, tomato
confit, bacon, basil, Chablis*

CIOPPINO **New!**

*Tomato and Chablis broth,
shrimps, mussels, clams,
salmon, tomatoes*

* MOUTARDE ANCIENNE

*Country whole grain mustard,
parsley, Chablis, creme fraiche,
smoked bacon, wild mushrooms*

FRENCH ONION

*Oven baked mussels,
caramelized onion, melted
Gruyere cheese, French
onion soup broth garlic and
herbs croutons*

TRUFFLE & MUSHROOM

*Portobello & Paris mushroom,
Truffle cream sauce,
Garlic confit, Chablis*

JAMBALAYA **New!**

*Chicken, green bell pepper,
shrimps, mussels, sausage,
creole seasoning*

ALASKA

*Bay scallops and shrimps,
smoked salmon, lime juice, chives,
chile flakes, red onion, cilantro*

PRIMAVERA **New!**

*Cherry tomatoes, chile flakes,
with a creamy garlic sauce
and farfalle pasta*