MEET IN PARIS

MOULES FRITES · FRENCH BISTRO

Hors d'Œuvres

SOUPE DU JOUR — CUP 6 / BOWL 9

SOUPE A L'OIGNON GRATINEE — CUP 7 / BOWL 11
Melted gruyere, brioche crouton

CHARCUTERIES — PETIT 14 / GRAND 18
Selection of cured meats and country pate, pickles and olives, grained mustard

FRITES AUX TRUFFES — 9
Shoestring truffle fries. aged parmesan, aioli

TOMATO TARTE TATIN — 12
Tomato confit, pears, blue cheese, pesto, puff pastry

DUCK LIVER MOUSSE — 13
Crispy baguette, cornichons, truffle oil

ARTICHAUD GRILLE — 14
Grilled artichoke served with spicy aioli sauce

CALAMARS FRITS — 14
Aged parmesan cheese, sweet and spicy tomato coulis

ESCARGOTS A L'AIL — 15
1/2 dozen escargots, garlic and parsley butter

GALETTE DE CRABE — 13
Dungeness crab cakes, tartare sauce

MOULES FRITES

HOUSE SPECIALTY MUSSELS
FRITES OR SMALL SALAD ADD $5

PETIT 16 - GRAND 23

MARINIERE
Garlic, shallots, Chablis, butter, herbed croutons

ESCARGOT
Parsley and garlic "snail butter," white wine, toasted baguette, cream, chives

PROVENCALE
Shallots, garlic, tomato, thyme, fennel, fresh tarragon, pastis

A LA CRÈME
Chablis, garlic, shallots, cream

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

MOUTARDE ANCIENNE
Whole grain mustard, parsley, Chablis, creme fraiche, bacon, wild mushrooms

ROQUEFORT
Garlic, shallots, Chablis, Roquefort, chives, cream

THAI
Indian curry, garlic, lemongrass, coconut milk, cream

PETIT 17 - GRAND 24

TRUFFLE & MUSHROOM
Portobello & paris mushroom, truffle cream sauce, garlic confit, Chablis

CIOPPINO NEW!
Tomato and Chablis broth, shrimps, mussels, clams, salmon, tomatoes

BISQUE
Lobster broth, white wine, brandy, tomato confit, cream

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Crab, shallot, saffron, tomato confit, celery, bacon, Chablis

JAMBALAYA NEW!
Chicken, shrimps, mussels, sausage, creole seasoning

PRIMAVERA NEW!
Cherry tomatoes, chile flakes, with a creamy garlic sauce and farfalle pasta

ALASKA
Bay scallops and shrimps, smoked salmon, lime juice, chives, chile flakes, shallots, cilantro, cream

FRENCH ONION
Mussels, caramelized onion, melted Gruyere cheese, onion soup broth, croutons

BOUILLABAISSE NEW!
Mussels, clams, shrimps, whitefish, saffron broth, toasted baguette and rouille

Les Salades

HALF/ FULL

ENDIVE & POULET — 11 / 15
Roasted walnuts, dried cranberries, arugula, Roasted chicken breast, caramelized pears, roquefort cheese, walnut dressing

BEET SALAD — 15
2 color roasted beet with warm goat cheese, frisee lettuce with roasted walnuts, dried cranberries, honey champagne dressing

GRILLED SALMON — 11 / 15
Grilled filet of fresh salmon, cucumber, feta, tomato, red onion, Kalamata olives and bulgar wheat on frisee with lemon vinaigrette, ginger dressing

STEAK SALAD — 11 / 15
Baby spinach, mixed greens, sirloin steak, avocado, tomatoes, red onions, bacon, blue cheese crumble, Dijon dressing

DUCK CONFIT SALAD — 11 / 15
Baby spinach and frisee, crushed walnuts, pears, tomato, crumble blue cheese, balsamic reduction, Dijon dressing

CRAB, MANGO AND AVOCADO SALAD — 17
Frisee lettuce, tomato, red onion, cucumber, red bell pepper, spicy lime and ginger dressing

AHI TUNA NICOISE — 14 / 18
Mixed greens, seared Ahi tuna, hard boiled eggs, tomato, green beans, potatoes, anchovies, Dijon dressing

1/2 SALAD OF YOUR CHOICE + CUP OF SOUP OF THE DAY
Except Crab Salad and Beet Salad
French Onion Soup Cup add $2

$14

Les Classiques

QUICHE DU JOUR — 14
Served with house salad

STEAK TARTARE — 23
Hand cut Sirloin steak, capers, cornichons, aioli, fries

SAUMON GRILLE — 28
Grilled Atlantic Salmon, farmer's market ratatouille, lemon and caper sauce

Les Sandwiches

SERVED WITH A CHOICE OF
FRENCH FRIES OR MIXED GREEN SALAD

CROQUE MONSIEUR — 15
Black forest ham, melted gruyere, bechamel, on a country bread. Add an egg sunny side up $1

VEGGIE PANINI — 12
Asparagus, white wine sautéed mushrooms, red bell peppers, arugula, camembert and aioli

CHICKEN & PESTO PANINI — 14
Breast of chicken, caramelized onions, roasted red bell pepper, fresh pesto, gruyere and aioli

SALMON & BRIE PANINI — 14
Roasted Atlantic Salmon, melted brie, tomato, red onion, capers, aioli

TURKEY AVOCADO WRAP — 14
Oven roasted turkey, lettuce, tomato, avocado, bacon, Dijon mustard, light mayonnaise

BISTRO CLUB — 14
Freshly baked turkey breast, aioli, lettuce, avocado, tomato, crispy bacon

STEAK SANDWICH — 14
Prime sirloin, arugula, tomatoes, caramelized onions, gruyere, Dijon

FROMAGES

Artisan Farmhouse cheeses
$6/each

SHEEP MILK:
MANCHEGO, *Spain*

GOAT MILK:
CYPRESS GROVE
HUMBOLDT FOG, *U.S.A*

COW MILK:
CAMEMBERT DE NORMANDIE, *France*
EPOISSES AOC, *France*
SAINT AGUR, *France*

LE STEAK FRITES

8OZ. PRIME FLAT IRON STEAK
SERVED WITH POMMES FRITES

CLASSIQUE — *maitre d'hotel butter* — 30

AU POIVRE — *peppercorn sauce* — 31

LES BURGERS

SERVED WITH A CHOICE OF
FRENCH FRIES OR MIXED GREEN SALAD
ADD MUSHROOMS, BACON OR AVOCADO $2

VEGGIE BURGER — 13
Grilled portobello mushroom, caramelized onions, tomato, bell peppers, aioli and mixed greens tossed with Dijon dressing

PARIS BURGER — 15
caramelized onion, arugula, garlic aioli, tomato confit, gruyère cheese

ROQUEFORT BURGER — 15
caramelized onion, arugula, garlic aioli, tomato confit, Rocquefort cheese

Lunch Crêpes

SERVED WITH A CHOICE OF
FRENCH FRIES OR MIXED GREEN SALAD

TOUR EIFFEL — 12
Bacon, avocado, feta, grilled onions, crème fraiche

MONTMARTRE — 13
Chicken, pesto, bell peppers, caramelized onion, gruyere

VENDOME — 14
Goat cheese, asparagus, spinach, walnuts, avocado & tomatoes

LOUVRE — 15
Smoked salmon, fresh tomatoes, swiss, dill lemon sauce

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COCKTAILS

MOULIN ROUGE (SANGRIA)
Red Wine, triple sec, sweet and sour, seasonal fruits
11

CANNEBERGE COSMO
Petrov Vodka, cranberry juice, triple sec
10

PARISIAN SUNSET
Petrov Vodka, Triple Sec, Orange Juice
10

MEET MARGARITA
Agave, triple sec, sweet n sour, salt
11

BLOODY BONJOUR
Petrov Vodka, bloody mary mix
12

LA FORMULE DU MATIN

BREAKFAST PRIX FIXE SERVED UNTIL 3PM ON SATURDAYS AND SUNDAYS

HOT COFFEE + 2 EGGS ANY STYLE,
WITH FINGERLING POTATOES OR FRUITS
BACON OR SAUSAGE + BUTTER AND JAM
ADD ORANGE JUICE $3.

$14 / PERSON

Breakfast

EVERY DAY UNTIL 3PM
**OMELETTES SERVED ALL DAY

PAIN PERDU 12
French toast in vanilla batter, nutella, banana and strawberrys, maple syrup

FRITTATA 13
Asparagus, onion, tomato, arugula, goat cheese

BREAKFAST WRAP 13
Eggs, sausage, potatoes and cheese in a spinach tortilla

TOMATO & AVOCADO BENEDICT 13
On a whole wheat muffin with tarragon hollandaise

BENEDICT 14
Poached egg on an english muffin with grilled ham and house hollandaise

CRAB BENEDICT 14
Served with fresh asparagus and lobster hollandaise

PROSCIUTTO BENEDICT 14
With fresh spinach and tarragon hollandaise

NORWEGIAN 14
Poached egg on an english muffin with smoked salmon and house hollandaise

**OMELETTE PARISIENNE 13
Ham, swiss cheese, basil, tomato confit

**OMELETTE CULVER 13
Goat cheese, spinach, sundried tomatoes, avocado, mushrooms, basil

**OMELETTE AU SAUMON 14
Smoked salmon, cream cheese, avocado, chives

**LOBSTER OMELETTE 15
Lobster, tomato confit, red onion, bisque sauce

Les Garnitures

PETITE SALADE VINAIGRETTE 6
Mixed greens, shallots, chives, dijon dressing

RATATOUILLE DE PROVENCE 8
Seasonal vegetables, garlic, olive oil

CHOUX DE BRUXELLES 9
Caramelized brussels sprouts

HARICOT VERT A L'AIL 8
Garlic green beans

ASPERGES GRILLEES 9
Grilled asparagus

POMMES FRITES 5
Garlic aioli maison

SPECIAUX DU JOUR

Not valid during holidays, lunch only.

MONDAYS
Any cocktail is half price with the purchase of a main course

TUESDAYS
French Bento Box is $15 instead of $19

WEDNESDAYS
$3.50 French Onion Soup Cup

THURSDAYS
Steak Frites $24 instead of $30

FRIDAYS
Buy any glass of wine and get the second one free with the purchase of an entrée

SATURDAYS & SUNDAYS
BRUNCH: *(last call 2:30pm, price is per person)*
Bottomless Champagne, Bellini, Mimosa or Kir Royal
$15

Les Desserts

All Desserts $10
A la mode with vanilla ice cream add $2

APPLE TARTE TATIN
Caramelized apples cooked upside down on puff pastry

CAFÉ LIÉGEOIS
Two scoops of coffee Ice cream, espresso shot, whipped cream

FONDANT AU CHOCOLAT
Warm melting dark chocolate fondant

CREME BRULEE
Vanilla bean, turbinado sugar

CRUMBLE AUX FRUITS ROUGES
Homemade berry cobbler

MÉNAGE A TROIS
Three profiteroles filled with vanilla ice cream topped with a dark chocolate sauce and roasted almonds

Breakfast Crêpes

EVERY DAY UNTIL 3PM
SERVED WITH BREAKFAST POTATOES & FRUITS

BASTILLE 13
Scrambled eggs, avocado, tomato, gruyere cheese

RIVOLI 12
Scrambled eggs, crispy bacon, swiss

CHAMPS ELYSEES 14
Egg sunny side up, ham, avocado, gruyere cheese

LOBSTER 16
Scrambled eggs, Lobster, tomato confit, red onion,bisque sauce

Les Crêpes Dessert

LIEGE — *Nutella, Bananas, chocolate sauce, whipped cream* 9

BRUXELLES — *Strawberries, dark chocolate sauce and whipped cream* 10