

MEET IN PARIS

MOULES FRITES · FRENCH BISTRO

Hors d'Oeuvres

SOUPE DU JOUR	CUP 6 / BOWL 9
SOUPE A L'OIGNON GRATINEE	CUP 7 / BOWL 11
<i>Melted gruyere, brioche crouton</i>	
CHARCUTERIES	PETIT 14 / GRAND 18
<i>Selection of cured meats and country pate, pickles and olives, grained mustard</i>	
FRITES AUX TRUFFES	9
<i>Shoestring truffle fries. aged parmesan, aioli</i>	
TOMATO TARTE TATIN	13
<i>Tomato confit, pears, blue cheese, pesto, puff pastry</i>	
DUCK LIVER MOUSSE	13
<i>Crispy baguette, cornichons, truffle oil</i>	
ARTICHAUD GRILLE	14
<i>Grilled artichoke served with spicy aioli sauce</i>	
CALAMARS FRITS	14
<i>Aged parmesan cheese, sweet and spicy tomato coulis</i>	
ESCARGOTS A L'AIL	15
<i>1/2 dozen escargots, garlic and parsley butter</i>	
GALETTE DE CRABE	14
<i>Dungeness crab cakes, tartare sauce</i>	

MOULES FRITES

HOUSE SPECIALTY MUSSELS
FRITES OR SMALL SALAD ADD \$6

PETIT 17 - GRAND 24		PETIT 18 - GRAND 25	
MARINIERE	DIJONNAISE	TRUFFLE & MUSHROOM	POUTINE NEW!
<i>Garlic, shallots, Chablis, butter, herbed croutons</i>	<i>Garlic, shallots, tomato confit, Dijon mustard, tarragon and cream</i>	<i>Portobello and Paris mushrooms, truffle cream sauce, garlic, Chablis</i>	<i>Chorizo, white wine, Cotija cheese, dill, tomato sauce, topped with french fries</i>
ESCARGOT	MOUTARDE ANCIENNE	CIOPPINO	ALASKA
<i>Parsley and garlic "snail butter," white wine, toasted baguette, cream, chives</i>	<i>Whole grain mustard, parsley, Chablis, creme fraiche, bacon, wild mushrooms</i>	<i>Tomato and Chablis broth, shrimps, mussels, clams, salmon, tomatoes</i>	<i>Bay scallops and shrimps, smoked salmon, lime juice, chives, chile flakes, shallots, cilantro, cream</i>
PROVENCALE	ROQUEFORT	BISQUE	FRENCH ONION
<i>Shallots, garlic, tomato, thyme, fennel, pastis, fresh tarragon, Chablis</i>	<i>Garlic, shallots, Chablis, Roquefort, chives, cream</i>	<i>Lobster broth, white wine, brandy, tomato confit, cream</i>	<i>Mussels, caramelized onion, melted Gruyere cheese, onion soup broth, croutons</i>
A LA CRÈME	THAI	MEET IN PARIS	BOUILLABAISSE
<i>Chablis, garlic, shallots, cream</i>	<i>Indian curry, garlic, lemongrass, coconut milk, cream</i>	<i>Crab, shallot, saffron, tomato confit, celery, bacon, Chablis</i>	<i>Mussels, clams, shrimps, whitefish, saffron broth, toasted baguette and rouille</i>

Les Salades

	HALF/ FULL
ENDIVE & POULET	11 / 15
<i>Candied walnuts, dried cranberries, arugula, roasted chicken breast, caramelized pears, roquefort cheese, walnut dressing</i>	
BEET SALAD	15
<i>2 color roasted beet with warm goat cheese, frisee lettuce with candied walnuts, dried cranberries, honey champagne dressing</i>	
GRILLED SALMON	11 / 15
<i>Grilled filet of fresh salmon, cucumber, feta, tomato, red onion, Kalamata olives and bulgar wheat on frisee with lemon ginger dressing</i>	
STEAK SALAD	11 / 15
<i>Baby spinach, mixed greens, sirloin steak, avocado, tomatoes, red onions, bacon, blue cheese crumble, Dijon dressing</i>	
DUCK CONFIT SALAD	11 / 15
<i>Baby spinach and frisee, crushed walnuts, pears, tomato, crumble blue cheese, balsamic reduction, Dijon dressing</i>	
CRAB, MANGO AND AVOCADO SALAD	17
<i>Frisee lettuce, tomato, red onion, cucumber, red bell pepper, lemon ginger dressing</i>	
AHI TUNA NICOISE	14 / 18
<i>Mixed greens, seared Ahi tuna, hard boiled eggs, tomato, green beans, potatoes, anchovies, Dijon dressing</i>	

Les Classiques

QUICHE DU JOUR	14
<i>Served with house salad</i>	
STEAK TARTARE	23
<i>Hand cut Sirloin steak, capers, cornichons, aioli, fries</i>	
SAUMON GRILLE	28
<i>Grilled Atlantic Salmon, farmer's market ratatouille, lemon and caper sauce</i>	

Les Sandwiches

SERVED WITH A CHOICE OF FRENCH FRIES OR MIXED GREEN SALAD

CROQUE MONSIEUR	15
<i>Black forest ham, melted gruyere, bechamel, on a country bread. Add an egg sunny side up \$1</i>	
VEGGIE PANINI	13
<i>Asparagus, white wine sautéed mushrooms, red bell peppers, arugula, camembert and aioli</i>	
CHICKEN & PESTO PANINI	14
<i>Breast of chicken, caramelized onions, roasted red bell pepper, fresh pesto, gruyere and aioli</i>	
SALMON & BRIE PANINI	14
<i>Roasted Atlantic Salmon, melted brie, tomato, red onion, capers, aioli</i>	
TURKEY AVOCADO WRAP	14
<i>Oven roasted turkey, lettuce, tomato, avocado, bacon, Dijon mustard, light mayonnaise</i>	
BISTRO CLUB	14
<i>Freshly baked turkey breast, aioli, lettuce, avocado, tomato, crispy bacon</i>	
STEAK SANDWICH	15
<i>Prime sirloin, arugula, tomatoes, caramelized onions, gruyere, Dijon</i>	

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	<i>maitre d'hotel butter</i>	31
AU POIVRE	<i>peppercorn sauce</i>	32

LES BURGERS

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

VEGGIE BURGER	13
<i>Grilled portobello mushroom, caramelized onions, tomato, bell peppers, aioli and mixed greens tossed with Dijon dressing</i>	
PARIS BURGER	15
<i>caramelized onion, arugula, garlic aioli, tomato confit, gruyere cheese</i>	
ROQUEFORT BURGER	16
<i>caramelized onion, arugula, garlic aioli, tomato confit, Rocquefort cheese</i>	

Lunch Crêpes

SERVED WITH A CHOICE OF FRENCH FRIES OR MIXED GREEN SALAD

TOUR EIFFEL	13
<i>Bacon, avocado, feta, grilled onions, crème fraiche</i>	
MONTMARTRE	13
<i>Chicken, pesto, bell peppers, caramelized onion, gruyere</i>	
VENDOME	14
<i>Goat cheese, asparagus, spinach, walnuts, avocado & tomatoes</i>	
LOUVRE	15
<i>Smoked salmon, fresh tomatoes, swiss, dill lemon sauce</i>	

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

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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 FRUIT
BACON OR SAUSAGE + BUTTER AND JAM
ADD ORANGE JUICE \$3.

\$14 / PERSON

Breakfast

EVERY DAY UNTIL 3PM

SERVED WITH BREAKFAST POTATOES & FRUIT

PAIN PERDU French toast in vanilla batter, nutella, banana and strawberries, maple syrup	12
FRITTATA Asparagus, onion, tomato, arugula, goat cheese	13
BREAKFAST WRAP Eggs, sausage, potatoes, tomato sauce and cheese in a spinach tortilla	13
TOMATO & AVOCADO BENEDICT On a whole wheat muffin with tarragon hollandaise	13
HAM BENEDICT Poached egg on an english muffin with grilled ham and tarragon hollandaise	14
CRAB BENEDICT Served with fresh asparagus and lobster hollandaise	14
PROSCIUTTO BENEDICT With fresh spinach and tarragon hollandaise	14
NORWEGIAN Poached egg on an english muffin with smoked salmon and tarragon hollandaise	14
OMELETTE PARISIENNE Ham, swiss cheese, basil, tomato confit	13
OMELETTE CULVER Goat cheese, spinach, sundried tomatoes, avocado, mushrooms	13
OMELETTE AU SAUMON Smoked salmon, cream cheese, avocado, chives	14
LOBSTER OMELETTE Lobster, tomato confit, red onion, bisque sauce	16

Les Garnitures

PETITE SALADE VINAIGRETTE Mixed greens, shallots, chives, dijon dressing	6
RATATOUILLE DE PROVENCE Seasonal vegetables, garlic, olive oil and basil	8
CHOUX DE BRUXELLES Caramelized Brussels sprouts, cooked with herbs and garlic	9
HARICOT VERT A LAIL Garlic green beans	8
ASPERGES GRILLEES Grilled asparagus	9
POMMES FRITES Garlic aioli maison	6

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 \$25 instead of \$31

FRIDAYS, SATURDAYS & SUNDAYS

Bottomless Champagne, Bellini, Mimosa or Kir Royal
\$15
(SATURDAY & SUNDAY BRUNCH - last call 2:30pm,
price is per person)

Les Desserts

A la mode with vanilla ice cream add \$2

ILE FLOTTANTE Vanilla crème anglaise, white meringue, caramel, roasted almonds	9
CAFÉ LIÉGEOIS Two scoops of coffee ice cream, espresso shot, whipped cream and cocoa on top	10
CREME BRULEE Vanilla bean, turbinado sugar	10
CRUMBLE AUX FRUITS ROUGES Homemade berry cobbler	10
FONDANT AU CHOCOLAT Warm melting dark chocolate fondant	11
MÉNAGE A TROIS Three profiteroles filled with vanilla ice cream topped with a dark chocolate sauce and roasted almonds	11

Breakfast Crêpes

EVERY DAY UNTIL 3PM

SERVED WITH BREAKFAST POTATOES & FRUIT

BASTILLE Scrambled eggs, avocado, tomato, gruyere cheese	14
RIVOLI Scrambled eggs, crispy bacon, swiss	13
CHAMPS ELYSEES Egg sunny side up, ham, avocado, gruyere cheese	14
LOBSTER Scrambled eggs, Lobster, tomato confit, red onion, bisque sauce	16

Les Crêpes Dessert

LIEGE Nutella, Bananas, chocolate sauce, whipped cream	9
BRUXELLES Strawberries, dark chocolate sauce and whipped cream	10