

ALL YOU CAN EAT! MUSSELS

8 SAUCES FOR ONLY \$27/PERSON *
17 SAUCES FOR ONLY \$35/PERSON
ADD FRITES OR MIXED GREEN SALAD FOR AN EXTRA \$7

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, pastis, fresh
tarragon, Chablis*

* 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*

* MOUTARDE ANCIENNE

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

* ESCARGOT

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

POUTINE **New!**

*Chorizo, white wine, garlic,
shallots, Cotija cheese, dill, tomato
sauce, topped with french fries*

MEET IN PARIS

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

FRENCH ONION

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

TRUFFLE & MUSHROOM

*Portobello and Paris mushrooms,
truffle cream sauce, garlic, Chablis*

JAMBALAYA

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

ALASKA

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

BISQUE

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