

# MEET IN PARIS

MOULES FRITES · FRENCH BISTRO

## Hors d'Œuvres

SOUPE DU JOUR	CUP 7 / BOWL 10
SOUPE A L'OIGNON GRATINEE	CUP 8 / BOWL 12
<i>Melted gruyere, brioche crouton</i>	
CHARCUTERIES	PETIT 16 / GRAND 21
<i>Selection of cured meats and country pate, pickles and olives, grained mustard</i>	
RILLETTES DE SAUMON	18
<i>Salmon rillettes, toasted baguette slices</i>	
TOMATO TARTE TATIN	14
<i>Tomato confit, pears, blue cheese, pesto, puff pastry</i>	
DUCK LIVER MOUSSE	14
<i>Crispy baguette, cornichons, truffle oil</i>	
ARTICHAUD GRILLE	15
<i>Grilled artichoke served with spicy aioli sauce</i>	
CALAMARS FRITS	15
<i>Aged parmesan cheese, sweet and spicy tomato coulis</i>	
ESCARGOTS A L'AIL	16
<i>1/2 dozen escargots, garlic and parsley butter</i>	
GALETTE DE CRABE	15
<i>Dungeness crab cakes, tartare sauce</i>	

## Les Salades

ENDIVE & POULET	16
<i>Candied walnuts, dried cranberries, arugula, roasted chicken breast, caramelized pears, roquefort cheese, walnut dressing</i>	
BEET SALAD	16
<i>2 color roasted beet with warm goat cheese, frisee lettuce with candied walnuts, dried cranberries, honey champagne dressing</i>	
GRILLED SALMON	16
<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	16
<i>Baby spinach, mixed greens, sirloin steak, avocado, tomatoes, red onions, bacon, blue cheese crumble, Dijon dressing</i>	
DUCK CONFIT SALAD	16
<i>Baby spinach and frisee, crushed walnuts, pears, tomato, crumble blue cheese, balsamic reduction, Dijon dressing</i>	
CRAB, MANGO AND AVOCADO SALAD	18
<i>Frisee lettuce, tomato, red onion, cucumber, red bell pepper, lemon ginger dressing</i>	
SHRIMP SALAD	16
<i>Blackened jumbo shrimps, mixed greens, red bell peppers, tomatoes, cucumbers, carrots, Brussel sprouts, cilantro, lemon and ginger dressing</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*

\$13

## MOULES FRITES

### HOUSE SPECIALTY MUSSELS

PETIT 21 - GRAND 28

SERVED WITH A SIDE OF FRIES OR SMALL SALAD

MARINIERE <i>Garlic, shallots, Chablis, butter, herbed croutons</i>	DIJONNAISE <i>Garlic, shallots, tomato confit, Dijon mustard, tarragon and cream</i>	TRUFFLE & MUSHROOM <i>Portobello and Paris mushrooms, truffle cream sauce, garlic, Chablis</i>	ALASKA <i>Bay scallops and shrimps, smoked salmon, lime juice, chives, chile flakes, shallots, cilantro, cream</i>
ESCARGOT <i>Parsley and garlic "snail butter," white wine, toasted baguette, cream, chives</i>	MOUTARDE ANCIENNE <i>Whole grain mustard, parsley, Chablis, creme fraiche, bacon, wild mushrooms</i>	BISQUE <i>Lobster broth, white wine, brandy, tomato confit, cream</i>	MEET IN PARIS <i>Crab, shallot, saffron, tomato confit, celery, bacon, Chablis</i>
PROVENCALE <i>Shallots, garlic, tomato, thyme, fennel, pastis, fresh tarragon, Chablis</i>	ROQUEFORT <i>Garlic, shallots, Chablis, roquefort, chives, cream</i>	THAI <i>Indian curry, garlic, lemongrass, coconut milk, cream</i>	ITALIANO <i>Prosciutto, caramelized onion, goat cheese, white wine, crushed walnuts, garlic and pesto</i>

## Les Classiques

QUICHE DU JOUR	15
<i>Served with house salad</i>	
ORGANIC TRUITE MEUNIERE	29
<i>Grilled organic rainbow trout, tomato confit, fingerling potatoes, roasted almonds, green beans, lemon and caper sauce</i>	
SAUMON GRILLE	29
<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	16
<i>Black forest ham, melted gruyere, bechamel, on a country bread. Add an egg sunny side up \$1</i>	
VEGGIE PANINI	14
<i>Asparagus, white wine sautéed mushrooms, red bell peppers, arugula, camembert and aioli</i>	
CHICKEN & PESTO PANINI	15
<i>Breast of chicken, caramelized onions, roasted red bell pepper, fresh pesto, gruyere and aioli</i>	
SALMON & BRIE PANINI	16
<i>Roasted Atlantic Salmon, melted brie, tomato, red onion, capers, aioli</i>	
TURKEY AVOCADO WRAP	15
<i>Oven roasted turkey, lettuce, tomato, avocado, bacon, Dijon mustard, light mayonnaise</i>	
BISTRO CLUB	15
<i>Freshly baked turkey breast, aioli, lettuce, avocado, tomato, crispy bacon</i>	
STEAK SANDWICH	16
<i>Prime sirloin, arugula, tomatoes, caramelized onions, gruyere, Dijon</i>	

## LE STEAK FRITES

8OZ. PRIME FLAT IRON STEAK  
SERVED WITH POMMES FRITES

CLASSIQUE	<i>maitre d'hotel butter</i>	33
AU POIVRE	<i>peppercorn sauce</i>	35

## LES BURGERS

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

PARIS BURGER	16
<i>caramelized onion, arugula, garlic aioli, tomato confit, gruyère cheese</i>	
ROQUEFORT BURGER	17
<i>caramelized onion, arugula, garlic aioli, tomato confit, Roquefort cheese</i>	

## Lunch Crêpes

SERVED WITH A CHOICE OF FRENCH FRIES OR MIXED GREEN SALAD

TOUR EIFFEL	14
<i>Bacon, avocado, feta, grilled onions, crème fraiche</i>	
MONTMARTRE	14
<i>Chicken, pesto, bell peppers, caramelized onion, gruyere</i>	
VENDOME	15
<i>Goat cheese, asparagus, spinach, walnuts, avocado &amp; tomatoes</i>	
LOUVRE	16
<i>Smoked salmon, fresh tomatoes, swiss, dill lemon sauce</i>	

## FROMAGES

Artisan Farmhouse cheeses

\$7/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

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## COCKTAILS

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

12

CANNEBERGE COSMO  
Petrov Vodka, cranberry  
juice, triple sec

11

PARISIAN SUNSET  
Petrov Vodka, Triple  
Sec, Orange Juice

11

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

12

BLOODY BONJOUR  
Petrov Vodka, bloody mary mix

13

## 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.

\$16 / PERSON

## Breakfast

EVERY DAY UNTIL 3PM

SERVED WITH BREAKFAST POTATOES & FRUIT

PAIN PERDU <i>French toast in vanilla batter, nutella, banana and strawberries, maple syrup (does not come with potatoes &amp; fruit)</i>	14
FRITTATA <i>Asparagus, onion, tomato, arugula, goat cheese</i>	14
BREAKFAST WRAP <i>Eggs, sausage, potatoes, tomato sauce and cheese in a spinach tortilla</i>	14
TOMATO & AVOCADO BENEDICT <i>On a whole wheat muffin with tarragon hollandaise</i>	15
HAM BENEDICT <i>Poached egg on an english muffin with grilled ham and tarragon hollandaise</i>	15
CRAB BENEDICT <i>Served with fresh asparagus and lobster hollandaise</i>	16
PROSCIUTTO BENEDICT <i>With fresh spinach and tarragon hollandaise</i>	15
NORWEGIAN <i>Poached egg on an english muffin with smoked salmon and tarragon hollandaise</i>	16
OMELETTE PARISIENNE <i>Ham, swiss cheese, basil, tomato confit</i>	14
OMELETTE CULVER <i>Goat cheese, spinach, sundried tomatoes, avocado, mushrooms</i>	15
OMELETTE AU SAUMON <i>Smoked salmon, cream cheese, avocado, chives</i>	16
LOBSTER OMELETTE <i>Lobster, tomato confit, red onion, bisque sauce</i>	17

## Les Garnitures

PETITE SALADE VINAIGRETTE <i>Mixed greens, shallots, chives, dijon dressing</i>	7
RATATOUILLE DE PROVENCE <i>Seasonal vegetables, garlic, olive oil and basil</i>	9
CHOUX DE BRUXELLES <i>Caramelized Brussels sprouts, cooked with herbs and garlic</i>	10
HARICOT VERT A LAIL <i>Garlic green beans</i>	9
ASPERGES GRILLEES <i>Grilled asparagus</i>	10
POMMES FRITES <i>Garlic aioli maison</i>	7

## SPECIAUX DU JOUR

Not valid during holidays, lunch only.

### EVERY DAY

Breakfast served all day until 3pm

### MONDAY - FRIDAY

French Bento Box (starter/entrée/dessert)  
\$19

### MONDAY

Free soup of the day with purchase of an entrée

### TUESDAY

French Bento Box is \$12 instead of \$19

### WEDNESDAY

ANY wine glass is half off

### THURSDAY

Steak Frites is \$22 instead of \$32

### FRIDAY

Sangria is \$5

### SATURDAY & SUNDAY

Bottomless Champagne, Bellini, Mimosa or Kir Royal  
\$16

## Les Desserts

A la mode with vanilla ice cream add \$2

CREPE & PECHES <i>Crepe filled with sweet cream and caramelized peaches</i>	12
CREME BRULEE <i>Vanilla bean, turbinado sugar</i>	12
CRUMBLE AUX FRUITS ROUGES <i>Homemade berry cobbler</i>	12
FONDANT AU CHOCOLAT <i>Warm melting dark chocolate fondant</i>	12
MÉNAGE A TROIS <i>Three profiteroles filled with vanilla ice cream topped with a dark chocolate sauce and roasted almonds</i>	13

## Breakfast Crêpes

ALL DAY UNTIL 3PM

SERVED WITH BREAKFAST POTATOES & FRUIT

BASTILLE <i>Scrambled eggs, avocado, tomato, gruyere cheese</i>	15
RIVOLI <i>Scrambled eggs, crispy bacon, swiss</i>	14
CHAMPS ELYSEES <i>Egg sunny side up, ham, avocado, gruyere cheese</i>	15
LOBSTER <i>Scrambled eggs, Lobster, tomato confit, red onion, bisque sauce</i>	17

## Les Crêpes Dessert

LIEGE <i>Nutella, Bananas, chocolate sauce, whipped cream</i>	10
BRUXELLES <i>Strawberries, dark chocolate sauce and whipped cream</i>	11