

MEET IN PARIS

~ MOULES FRITES

FRENCH BISTROT ~

SMALL PLATES

Soupe du Jour	7/10
Soupe à l'Oignon Gratinée	9/12
Grilled Artichoke	13
Escargots à l'Ail	15
Calamars Frits & Aioli	14
Steak Tartare	15
Crab Cakes	14
Tomato Tarte Tatin	13

CHARCUTERIE & FROMAGE

Duck Liver Mousse	19
Charcuterie Board	15/22
Fromages Board	13/19
Charcuteries & Fromages	23

SALADES

Petit Salade Verte	7
<i>Mixed greens, tomato, Dijon vinaigrette</i>	
Endives au Roquefort	14
<i>Roasted walnuts, candied cranberries, caramelized pears</i>	
Beet Salad	15
<i>Warm goat cheese, dried cherries, roasted walnuts</i>	
Salade Niçoise	18
<i>Flaked tuna, boiled egg, potatoes, black olives</i>	
Crab Mango Avocado Salad	17
<i>Frisee, tomato, red onion, cucumber, red bell pepper</i>	

SIDES

Ratatouille	9
<i>Seasonal vegetables, garlic, olive oil</i>	
Choux de Bruxelles	9
<i>Caramelized Brussels sprouts, balsamic reduction</i>	
Pommes Frites	8
<i>Add truffle oil & shaved parmesan for \$2</i>	
Gratin Dauphinois	9
<i>Scalloped potatoes, melted Gruyere, béchamel</i>	

DESSERTS

Nutella Crêpe	9
Profiteroles	9
Berry Cobbler	9
Crème Brulee	9
Mousse au Chocolat	9
Pâtisserie du Jour	9

Weekly Specials

Dinner Only
Not valid during holidays

MONDAYS

30% Off Mussels

TUESDAYS & WEDNESDAYS

All You Can Eat Mussels \$29

THURSDAYS

No Corkage Fee

FRIDAYS & SATURDAYS

3 Course Special Prix Fixe \$43

SUNDAYS

½ Off Select Wine Bottles

PLATS PRINCIPAUX

MIP Burger (Blue or Gruyere)	17
<i>Caramelized onions, tomato, mesclun, pommes frites</i>	
Croque Monsieur	17
<i>Or Madame with fried egg +\$1, pommes frites</i>	
Moules Frites	19/27
<i>(Mariniere / Truffle / Bisque / Provencale)</i>	
Poulet Rôti	25
<i>Roasted chicken, pommes purée, chicken jus</i>	
Boeuf Bourguignon	25
<i>Braised beef, bordelaise, carrots, mushrooms, pappardelle</i>	
Pan Seared Scallops	29
<i>Pea puree, lobster sauce</i>	
Saumon Grillé	27
<i>Bed of ratatouille, lemon caper cream sauce</i>	
Duck Confit	28
<i>Sauce a l'Orange, lentils</i>	
Lamb Chops	33
<i>Veal jus, gratin dauphinois, broccolini</i>	
Lobster Thermidor	29
<i>Gruyere crust, watercress</i>	
Steak Frites (Hanger / Filet)	32/39
<i>Choice of bordelaise or peppercorn sauce Truffle fries or gratin dauphinois \$2</i>	