

MEET IN PARIS

MOULES FRITES · FRENCH BISTRO

Hors d'Œuvres

SOUPE DU JOUR	CUP 9 / BOWL 12
SOUPE A L'OIGNON GRATINEE	CUP 10 / Bowl 14
<i>Melted gruyere, brioche crouton</i>	
CHARCUTERIES	PETIT 19/GRAND 25
<i>Selection of cured meats and country pate, pickles and olives, grained mustard</i>	
TOMATO TARTE TATIN	17
<i>Tomato confit, pears, blue cheese, pesto, puff pastry</i>	
DUCK LIVER MOUSSE	17
<i>Crispy baguette, cornichons, truffle oil</i>	
ARTICHAUD GRILLE	18
<i>Grilled artichoke served with spicy aioli sauce</i>	
CALAMARS FRITS	18
<i>Aged parmesan cheese, sweet and spicy tomato coulis</i>	
ESCARGOTS A LAIL	19
<i>1/2 dozen escargots, garlic and parsley butter</i>	
GALETTE DE CRABE	18
<i>Dungeness crab cakes, tartare sauce</i>	

MOULES FRITES

HOUSE SPECIALTY MUSSELS

27

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,</i>

Les Salades

ENDIVE & POULET	19
<i>Candied walnuts, dried cranberries, arugula, roasted chicken breast, caramelized pears, roquefort cheese, walnut dressing</i>	
BEET SALAD	19
<i>2 color roasted beet with warm goat cheese, frisee lettuce with candied walnuts, dried cranberries, honey champagne dressing</i>	
GRILLED SALMON	19
<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	19
<i>Baby spinach, mixed greens, sirloin steak, avocado, tomatoes, red onions, bacon, blue cheese crumble, Dijon dressing</i>	
DUCK CONFIT SALAD	19
<i>Baby spinach and frisee, crushed walnuts, pears, tomato, crumble blue cheese, balsamic reduction, Dijon dressing</i>	
CRAB, MANGO AND AVOCADO SALAD	21
<i>Frisee lettuce, tomato, red onion, cucumber, red bell pepper, lemon ginger dressing</i>	
SHRIMP SALAD	19
<i>Blackened jumbo shrimps, mixed greens, red bell peppers, tomatoes, cucumbers, carrots, Brussel sprouts, cilantro, lemon and ginger dressing</i>	

Les Classiques

QUICHE DU JOUR	18
<i>Served with house salad</i>	
ORGANIC TRUITE MEUNIERE	32
<i>Grilled organic rainbow trout, tomato confit, fingerling potatoes, roasted almonds, green beans, lemon and caper sauce</i>	
SAUMON GRILLE	34
<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	18
<i>Black forest ham, melted gruyere, bechamel, on a country bread. Add an egg sunny side up \$1</i>	
VEGGIE PANINI	17
<i>Asparagus, white wine sautéed mushrooms, red bell peppers, arugula, camembert and aioli</i>	
CHICKEN & PESTO PANINI	18
<i>Breast of chicken, caramelized onions, roasted red bell pepper, fresh pesto, gruyere and aioli</i>	
SALMON & BRIE PANINI	18
<i>Roasted Atlantic Salmon, melted brie, tomato, red onion, capers, aioli</i>	
TURKEY AVOCADO WRAP	18
<i>Oven roasted turkey, lettuce, tomato, avocado, bacon, Dijon mustard, light mayonnaise</i>	
BISTRO CLUB	18
<i>Freshly baked turkey breast, aioli, lettuce, avocado, tomato, crispy bacon</i>	
STEAK SANDWICH	20
<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>	36
AU POIVRE	<i>peppercorn sauce</i>	39

LES BURGERS

SERVED WITH A CHOICE OF FRENCH FRIES OR MIXED GREEN SALAD
ADD MUSHROOMS, BACON OR AVOCADO \$3

PARIS BURGER	18
<i>caramelized onion, arugula, garlic aioli, tomato confit, gruyère cheese</i>	
ROQUEFORT BURGER	19
<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	17
<i>Bacon, avocado, feta, grilled onions, crème fraiche</i>	
MONTMARTRE	17
<i>Chicken, pesto, bell peppers, caramelized onion, gruyere</i>	
VENDOME	18
<i>Goat cheese, asparagus, spinach, walnuts, avocado & tomatoes</i>	
LOUVRE	19
<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*

\$16

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

MEET IN PARIS

MOULES FRITES · FRENCH BISTRO



COCKTAILS

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

14

CANNEBERGE COSMO
Petrov Vodka, cranberry
juice, triple sec

13

PARISIAN SUNSET
Petrov Vodka, Triple
Sec, Orange Juice

13

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

14

BLOODY BONJOUR
Petrov Vodka, bloody mary mix

16

Les Desserts

A la mode with vanilla ice cream add \$2

CREPE & PECHES <i>Crepe filled with sweet cream and caramelized peaches</i>	14
CREME BRULEE <i>Vanilla bean, turbinado sugar</i>	14
CRUMBLE AUX FRUITS ROUGES <i>Homemade berry cobbler</i>	14
CHOCOLATE MOUSSE CAKE <i>Chocolate sponge cake with chocolate mousse filling and fresh strawberries</i>	14
MÉNAGE A TROIS <i>Three profiteroles filled with vanilla ice cream topped with a dark chocolate sauce and roasted almonds</i>	16

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.

\$19 / 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 & fruit)</i>	17
FRITTATA <i>Asparagus, onion, tomato, arugula, goat cheese</i>	17
BREAKFAST WRAP <i>Eggs, sausage, potatoes, tomato sauce and cheese in a spinach tortilla</i>	17
TOMATO & AVOCADO BENEDICT <i>On a whole wheat muffin with tarragon hollandaise</i>	18
HAM BENEDICT <i>Poached egg on an english muffin with grilled ham and tarragon hollandaise</i>	18
CRAB BENEDICT <i>Served with fresh asparagus and lobster hollandaise</i>	19
PROSCIUTTO BENEDICT <i>With fresh spinach and tarragon hollandaise</i>	18
NORWEGIAN <i>Poached egg on an english muffin with smoked salmon and tarragon hollandaise</i>	19
OMELETTE PARISIENNE <i>Ham, swiss cheese, basil, tomato confit</i>	17
OMELETTE CULVER <i>Goat cheese, spinach, sundried tomatoes, avocado, mushrooms</i>	18
OMELETTE AU SAUMON <i>Smoked salmon, cream cheese, avocado, chives</i>	19
LOBSTER OMELETTE <i>Lobster, tomato confit, red onion, bisque sauce</i>	20

Les Garnitures

PETITE SALADE VINAIGRETTE <i>Mixed greens, shallots, chives, dijon dressing</i>	9
RATATOUILLE DE PROVENCE <i>Seasonal vegetables, garlic, olive oil and basil</i>	11
CHOUX DE BRUXELLES <i>Caramelized Brussels sprouts, cooked with herbs and garlic</i>	12
HARICOT VERT A LAIL <i>Garlic green beans</i>	11
ASPERGES GRILLEES <i>Grilled asparagus</i>	12
POMMES FRITES <i>Garlic aioli maison</i>	8

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)
\$22

MONDAY

Free soup of the day with purchase of an entrée

TUESDAY

French Bento Box is \$14 instead of \$22

WEDNESDAY

ANY wine glass is half off

THURSDAY

Steak Frites is \$26 instead of \$37

FRIDAY

Sangria is \$6

SATURDAY & SUNDAY

Bottomless Champagne, Bellini, Mimosa or Kir Royal
\$18

Breakfast Crêpes

ALL DAY UNTIL 3PM

SERVED WITH BREAKFAST POTATOES & FRUIT

BASTILLE <i>Scrambled eggs, avocado, tomato, gruyere cheese</i>	18
RIVOLI <i>Scrambled eggs, crispy bacon, swiss</i>	17
CHAMPS ELYSEES <i>Egg sunny side up, ham, avocado, gruyere cheese</i>	18
LOBSTER <i>Scrambled eggs, Lobster, tomato confit, red onion, bisque sauce</i>	20

Les Crêpes Dessert

LIEGE <i>Nutella, Bananas, chocolate sauce, whipped cream</i>	12
BRUXELLES <i>Strawberries, dark chocolate sauce and whipped cream</i>	13