



Appetizers

Baguette Chaude \$4.00

Crispy baguette served with Garlic Butter

Les Oeufs Mimosa \$9.00

Deviled Eggs

Gougeres \$12.00

Gruyere Cheese, Pate a Choux

Escargot Persillade \$14.00

Snails Cooked in Garlic and Parsley Butter, Baguette Toast

Mondi's Brie Cuit Au Four \$14.00

Baked Brie Cheese, Baguette Toast, Fig Spread, Pecans

Oysters on the Half Shell

\$15/Half Dozen. | \$27/Per Dozen

Citrus Mingnonette, Horseradish, Lemon.

Foie Gras \$16.00

Seared Duck Liver, Demi Glazed Reduction Served on French Puff Pastry

Moules Marinière et Frites \$21.00

Sautéed Mussels Served in Shallots, Garlic, Parsley White Wine

Soups & Salads

Optional: Add Chicken \$10, Salmon \$12, Steak \$14

Soupe a l'Oignon Gratinee \$12.00

Onion Soup, Swiss Cheese, French Crouton

Bisque De Homard \$13.00

Lobster Bisque

The Classic Caesar Salade \$11.00

Romaine Lettuce, Parmesan Cheese, Croutons

Wedge Salade \$12.00

Iceberg Lettuce, Blue Cheese dressing, Lardons, Boiled Eggs

La Parisienne Salade \$14.00

Mixed Green, Green Apple, Avocado, Walnuts, Goat Cheese, House Vinaigrette

Salade De Betteraves ET Fromage De Chevre \$14.00

Roasted Beets and Goat Cheese, House Vinaigrette

Warm Goat Cheese Mushroom Salade \$18.00

Warm goat cheese, Portobello Mushrooms, Cherry Tomatoes, Mixed Green

Salade Nicoise \$20.00

Seared Fresh Tuna, Tomatoes, Red Onion, Boiled Eggs, Potatoes, Green Beans, House Vinaigrette

Sides:

Parmesan Pommes Frites \$7 | Potato Au Gratin \$7

Rice Pilaf \$6 | Grilled Asparagus \$7 | Brussels Sprouts 8 |

Sautéed Green Beans \$6

Boards

Plateau De Charcuterie \$25.00

Duck Liver Mousse, Saucisson, Jambon De Pays served with Assorted Accoutrements and Fresh Baguette

Plateau De Fromage \$22.00

Chef's Assortment of Cheeses served with Fresh Baguette

Plateau Parisienne \$38.00

Charcuterie & Fromage Combination

Sandwiches

(Served with choice of House Made Chips or House Salad. \$1 to substitute croissant. Excludes Parisienne burger and French Dip

La Baguette Au Brie \$15.00

Melted Brie, Tomatoes, Apples, Mixed Greens, Red Onions served on French Baguette

Le Cordon Bleu \$18.00

Chicken Breast, Ham, Melted Swiss Cheese served on Toasted Sourdough

Croque Monsieur \$15.00 **Croque Madam (Add Egg \$3.00)**

Sourdough Bread, Ham, Swiss Cheese, Bechamel Sauce

Club Sandwich \$15.00

Turkey, Ham, Swiss Cheese, Bacon, Pesto Aioli

Parisienne Burger \$18.00

Two Patties, Brie, Arugula, Mushrooms, Aioli, Pommes Frites

Lobster Salad Sandwich \$19.00

Lobster, Diced Onions, Capers, Boiled Eggs Served on Brioche Bun

French Dip \$21.00

Shaved Tenderloin, Swiss Cheese, Mushrooms, Pommes Frites

Entrees

Spicy Rigatoni \$25.00

Optional: Add Chicken \$10, Salmon \$12, Steak \$14
Creamy Vodka Sauce, Parmesan Cheese

Pates A La Carbonara \$25.00

Garlic, Parmesan Cream Sauce, Bacon topped with Egg Yolk

Saumon Aux Amandes \$25.00

Seared Salmon, Roasted Almonds, Brown Butter, Mixed Veggies

Bouillabaisse \$32.00

Scallops, Mussels, Salmon, Fennels, Saffron Broth, Potatoes or Angel Hair Pasta

Coq Au Vin \$25.00

Half Chicken Marinated in Red Wine Sauce, Pearl Onions, Carrots, Mushrooms, Potatoes

Le Confit De Canard \$25.00

Duck Leg, Demi Glazed Sauce, Potato Au Gratin, Frisée

Steak Frites 6oz \$35.00, **8oz** \$42.00

Sliced Tenderloin, Pommes Frites, Petit Salad with sauce of choice
Bordelaise Roquefort bearnaise