

## 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 Mignonette, Horseradish, Lemon.

### Moules Mariniere Frites \$21.00

Sautéed Mussels, served in Shallots, Garlic, Parsley White Wine Sauce, Pommes Frites

### Foie Gras \$16.00

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

## Boards

### Plateau De Charcuterie \$25.00

Duck Liver Mousse, Saucisson, Jambon De Pays served with assorted accoutrements, Fresh Baguette

### Plateau De Fromage \$22.00

Chef's assortment of cheese, Fresh Baguette

### Plateau Parisienne \$38.00

Charcuterie and Fromage Combination

## 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 Egg, Tomatoes

### La Parisienne Salade \$14.00

Mixed Greens, 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 Mushroom, Mixed Green, Cherry Tomatoes

### Salade Nicoise \$20.00

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

## Sides:

### Parmesan Pommes Frites \$7.00

Potato Au Gratin \$7.00

Sautéed Green Beans \$6.00

Rice Pilaf \$6.00

Brussels Sprouts \$8.00

Grilled Asparagus \$7.00

# Dinner

## Entrees

### Parisienne Burger \$18.00

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

### French Dip \$21.00

Baguette, Shaved Tenderloin, Swiss Cheese, Mushrooms Au Jus, Pommes Frites

### Spicy Rigatoni Pasta \$25.00

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

### Pates A La Carbonara \$25.00

Garlic, Parmesan Creamy Sauce, Bacon topped with Egg Yolk

### Fricassee De Poulet A La Creme \$25.00

Sautéed Chicken Breast, white wine mushroom, pearl onion cream sauce

### 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

### 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

### Coquille Saint-Jacques Au Saffran \$33.00

Seared Scallops, Sautéed Spinach, cream saffron sauce, Rice Pilaf

### La Truite au Amandes \$27.00

Seared Trout, Fresh Green Beans, Brown Butter, Lemon Sauce

### Le Loup De Mer (BRANZINO) \$35.00

Whole Branzino, Sweet Pepper, Aigre-doux sauce

### Boeuf Bourguignon \$28.00

Braised Beef stew in red wine semi glazed sauce, pearl onions, mushrooms, carrots, potatoes

### Steak Frites 6 Oz. \$35.00, 8 Oz. \$42.00

Sliced Tenderloin, Pomme Frites, Petit Salade served with your choice of sauce:  
Sauce Béarnaise      Roquefort sauce      Bordelaise sauce

### Steak Au Poivre \$45.00

8oz Filet Mignon, Coarsed Peppercorn, Creamy Demi glazed sauce, potatoes au gratin

