
LUNCH MENU

Country paté, Pommery mustard, cornichons and toasted pain de campagne **\$12**

Salad of Mesclun greens with spiced pecans, dried cranberries, crumbled goat cheese and sherry vinegar dressing **\$12**

Cassolette of snails and wild mushrooms Provençale **\$13**

Caesar salad **\$10**

French onion soup gratinée **\$11**

Cream of lobster Bisque **\$11**

Soup of the day **\$9**



Steak Tartare served with a green mixed salad or French fries **\$20**

Poached Norwegian salmon served cold with Haricots Verts, Cherry Tomatoes, Potato, Hard-boiled Egg and Homemade Herb Sauce **\$20**

Maine Lobster, Shrimp and Avocado salad with Vine Ripe Tomato, Corn, Cilantro and Remoulade sauce **Market price**

Trout Amandine **\$20**

Grilled filet of Norwegian salmon served over lentils du Puy with sauteed spinach and Pommery mustard sauce **\$24**

Sautéed calf liver served with caramelized onions, mashed potatoes and a Sherry vinegar sauce **\$22**

Beef tenderloin tips sautéed, tossed in a peppercorn sauce, served with vegetables and French fries **\$20**

Grilled Dijon Crusted Chicken Caesar salad **\$18**

Le French Onion Melt Burger

A 1/2 pound CAB patty topped with our French onion soup onions and melted Emmental, on a grilled brioche bun with garlic mayonnaise.

with French fries \$18, with green beans \$21, with Caesar or Mesclun salad \$21

Le Burger du Fermier

A 1/2 pound CAB patty topped with Apple wood bacon, melted Cheddar, lettuce, tomato and red onion, on a grilled brioche bun.

with French fries \$18, with green beans \$21, with Caesar or Mesclun salad \$21



Desserts \$10

Crème brûlée

Assorted mixed berries with sabayon

Chocolate and Grand Marnier cake

Assorted Sorbets in a cookie shell

Soufflés \$12

Your choice of Chocolate, Grand Marnier, Amaretto or Praline (toasted hazelnut)

Bon Appétit!