

DINNER MENU

Served After 5:00 PM

PETITS PLATS FOR SHARING

PLATEAU DE FROMAGES 12.00

Brie, Swiss & two seasonal cheeses, Marcona almonds

PLATEAU DE CHARCUTERIE 12.00

Pâté, cured meat, cornichons, mustard

ESCARGOTS DE BOURGOGNE 10.00

Escargots in butter, garlic & parsley sauce

POMMES FRITES & FRESH HERBS 6.75

Yukon potato French fries with two dipping sauces

ENTRÉES

All dinners served with a cup of homemade soup
Or a small Caesar salad

BOEUF BOURGUIGNON 18.50

Beef, carrot, onion, mushroom & mashed potatoes in
Burgundy wine sauce

VOL AU VENT 14.25

Chicken in a white mushroom sauce over puff pastry

BASSA MEUNIÈRE 17.00

Bassa filet, roasted potatoes & grilled cherry tomatoes

CHICKEN À LA PROVENÇALE 18.00

Roasted Half Chicken, ratatouille & Dauphine potatoes

SPAGHETTI À LA GIGI 14.25

Ground beef, tomato sauce, onion & red wine

GRATIN MACARONI FROMAGES 13.25

Elbow noodles in a homemade three-cheese sauce