



Le Salades Froides

Antoinette \$14.50
Seared Fresh Wild Salmon with Beets, Curried Apples, Blood Oranges, Cherry Tomatoes, Edamame & Potato Salad mixed with Green Beans, Baby Button Mushrooms & Bell Peppers. Served with Organic Mixed Greens & Citrus Vinaigrette

Mademoiselle Geraldine \$13.50
Roasted Chicken (mixture of White and Dark Meat), California Nuts and Seeds, Seasonal Fruits and Vegetables, On a Organic Vert Salade & Mango-Apricot Vinaigrette

Les Quiches Faites Maison

Henry XVI \$12.85
Butternut Squash, Cheddar & Jack Cheeses, Onions, Lemon-Thyme, Nutmeg, Organic Vert Salade & Maison Vinaigrette

Madame de Pompadour \$12.85
Applewood Smoked Bacon, Onions, White Cheddar, Parmegiano & Jack Cheeses, Organic Vert Salade & Maison Vinaigrette

Chaud Entrees

Chicken Pot Pie \$14.50
House made Pot Pie made with Onions, Carrots, Celery, Leeks, Potatoes & Fennel topped with Puffed Pastry, Organic Vert Salade & Maison Vinaigrette

Les Sandwichs Chaud

St. Lawrence \$12.75
BLT with Applewood Smoked Crispy Bacon, Oven Roasted Tomatoes, Butter Lettuce, Meyer-Lemon Aioli on Brioche Bread, Vert Salade, Maison Vinaigrette
Add Avocado \$1.50

Jean Gilles \$13.25
House Made Vegetarian Burger Patty (corn, lentils, chickpeas, hummus, soy beans, roasted peppers, carrots, peas, quinoa) Herb Aioli, Melted Swiss Cheese & Caramelized Onions on a Toasted Brioche Bun Served with Organic Mixed Greens & House Vinaigrette
Add Avocado \$1.50

Le Chien Chaud \$7.50
Grass-Fed All Beef Hot Dog Served with Green Papaya Slaw, Pickle Spear & Sweet Relish

Bacon Chien Chaud \$10.75
Bacon Wrapped Beef Hot Dog Served with Green Papaya Slaw, Pickle Spear & Sweet Potato Fries.

Sweet Potato Frites \$6.00

*We offer Rice Bread for our
Gluten Sensitive Patrons*