

Breakfast Specialties

Served Monday to Friday 7am to 10:30 am

Served Saturday 7 am to 1 pm

Served Sunday 8 am to 1 pm

Petit Déjeuner Français \$3.40

Your choice of beignet, fresh croissant or fresh baked

Bread served with your choice of coffee or soft drink

Breakfast Special \$8.50

Scrambled eggs, bacon or link sausage, homemade potatoes, fresh baked bread & coffee or soft drink

Omelettes \$6.25

Parisienne: Ham, mushrooms & Swiss cheese

Provençale: **Fresh tomatoes, peppers, onions & Swiss cheese**

Fine Herbs: **Chives, parsley, tarragon, chervil & Swiss cheese.**

Weekly Special: **ask your waiter.**

All omelettes come with our fresh baked bread

Bistro Sandwiches \$6.15

Quiches: Lorraine, Chicken, or fresh Spinach

Croque Monsieur: Ham with Béchamel sauce

Brikette: Spinach & Artichoke à la Crème

A la Carte Breakfast

2 Eggs \$2.95

Homemade Potatoes \$1.95

3 Slices of Bacon or 2 link sausages \$2.05

Fresh Fruit Cup \$3.45

Beignet \$1.15

Coffee Bar

Fresh Brewed House French, House French Decaf,

Columbian, Columbian Decaf, Coffee of the Week

Free refills on all Coffees (dine-in only)

Specialty Drinks: Homemade Hot Chocolate Bowl, Café au Lait bowl,

Homemade Mocha, Cappuccino, Espresso, Latté

Lunch Specialties

Served all week starting at 10:30 am

Homemade Soups

Cup (4oz) \$3.45 **Bowl** (8oz) \$4.65

Swiss cheese & homemade croutons \$0.70

Everyday we serve:

French Onion, Fresh Vegetable & Cream of Tomato Basil

Soup du Jour:

Mon: Cream of Spinach **Thu:** Cream of Mushroom

Tue: Cream of Cauliflower **Fri:** Cream of Potato

Wed: Cream of Carrot

Salads

Our Famous Caesar Salad

Side (4 oz) \$5.45

Regular (8 oz) \$6.85

Your choice of Caesar toppings Extra \$2.95 to \$6.00

Grilled fresh Salmon, Sautéed fresh Shrimp, Grilled

Chicken Breast or Anchovies

Our Fresh salads:

Fresh Tomato, Mozzarella & Basil \$5.95

Homemade vinaigrette

Salade Tuna Niçoise \$7.45

Hardboiled eggs, green beans, olives, tomatoes, cornichons, vinaigrette

Wedge Salad \$7.45

Iceberg, bacon, hardboiled eggs, tomatoes, blue cheese, blue cheese dressing

Fresh Fruit Salad \$3.45

The Combo \$8.55

Monday – Friday 10:30am to 2 pm

Our famous Caesar salad (petite portion), a cup of soup and a hard roll sandwich

Sandwich choices: Ham, Turkey, Fresh Veggie, homemade Salami or Prosciutto & Brie. All sandwiches served cold

Entrées du Jour \$9.25

Monday – Sunday 10:30am to 5 pm

Spaghetti à la Gigi: Ground beef, tomato sauce, onion & red wine

Vol au Vent: Chicken, mushroom & cream sauce

Baguette Sandwiches

Our fresh baguette sandwiches can be served toasted or cold

All sandwiches have butter & Caesar dressing

Vegetarian \$5.50

Fresh peppers, onions, tomatoes, cucumbers, vinaigrette

Ham, Turkey, homemade Salami, Merguez, \$6.95

Seafood sausage or Prosciutto & Brie \$7.55

Add 0.75 for cheese & \$1.25 French Fries

Bistro Sandwiches \$6.15

Quiches: Lorraine, Chicken, or fresh Spinach

Croque Monsieur: Ham with Béchamel sauce

Brikette: Spinach & Artichoke à la Crème

Mini Cocottes \$6.95

Leek, potato & sweet cured bacon

Macaroni & three cheeses

Spinach & Artichoke fondue

Evening Specialties

Served all week starting at 5 pm with Table Service

Petits Plats

Croquettes de Fromages \$7.75

Fusion of Alps cheeses coated in a crispy fried crust

Escargots de Bourgogne \$9.75

Escargots in butter, garlic & parsley sauce

L'Assiette de Fromages \$9.75

Brie, Swiss & a seasonal imported cheese with fresh fruit

Pomme Frites & Double Sauces \$4.75

Yukon potato French fries with two dipping sauces

Cocotte Spinach & Artichoke \$7.95

Hot & creamy spinach artichoke dip

Tartare de Saumon Fumé & Wasabi sauce \$9.75

Freshly ground salmon with red onion, capers and herbs

Flamekushes

Homemade Alsatian French flat breads

Strasbourg \$8.95

Caramelized onions and bacon on a cream base

Paris \$8.75

Fresh tomato, peppers, onion, olives, cucumber, spinach artichoke sauce

Lyon \$10.95

Prosciutto, ham, bacon & Mozzarella with olives on a tomato sauce

Poultry & Pasta

Spaghetti à la Gigi \$11.95

Ground beef sauce with tomato, onion and red wine

Lasagne de Légumes \$10.75

Tomato, basil and pepper ragout with three cheeses

Vol au Vent \$12.75

Chicken in a white mushroom sauce over puff pastry

Macaroni aux Trois Fromages \$10.95

Elbow noodles in a homemade three-cheese sauce

Poulet Provençal et Ratatouille \$15.75

A half herbed chicken & mashed potatoes

Steaks & Meats

Boulettes de Viandes \$12.75

Beef, pork & veal homemade meat balls with fired roasted tomato basil sauce on a bed of spaghetti noodles

Boeuf Bourguignon au Vin de Macon \$15.75

Beef cuts with mushrooms with a burgundy wine sauce with mashed potatoes in puff pastry

Entrecôte de Boeuf et Pommes Frites \$16.75

Beef tenderloin, Béarnaise sauce with French fries

Côtelette de Porc à la Sauce Moutarde \$16.25

Pork chop with a Dijon & wine reduction sauce, Yukon Potatoes

Cuisse de Canard Confit en Cassoulet \$17.25

Homemade confit duck leg, pork sausage, bean, leek, onion, tomato, red wine & garlic stew

Seafood

Galettes de Crab, Saumon et Crevettes \$15.75

Three crab, shrimp & salmon medallions with a confit of fennel, celery, leek and carrot served with Jasmine rice

Filet de Cabillaud en Papillote \$16.25

Filet of Cod poached with leek, carrot and celery with a lime, orange & lemon sauce served with tomato & rice.

Sandwiches & Tartine Dinner

All sandwiches served on our homemade baguettes with French Fries

La Burguette \$8.95

Angus beef burger, bacon, lettuce, tomato & Swiss cheese

Blanc de Poulet Sauce Citron \$8.50

Crusted chicken fillet, lettuce, tomato & lemon sauce

Plateau de Charcuterie \$9.55

Homemade pâté, boudin blanc, mortadelle & Salami

Saucisse de Poisson Sauce Estragon \$8.75

Homemade white fish, salmon, crab, shrimp & spinach

Homemade sausage and tarragon sauce