

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,

Colombian, Colombian 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 \$0.75

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 \$4.00 to \$6.00

Grilled fresh Salmon, Sautéed fresh Shrimp,

Grilled Chicken Breast or Anchovies

Our Fresh salads:

Mediterranee \$8.00

Mixed greens, roasted red peppers, olives, tomatoes, hearts of palm, artichoke, cucumber, Mozarella, herb vinaigrette

Salade Tuna Niçoise \$7.50

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

Wedge Salad \$7.50

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

Fresh Fruit Salad \$3.45

The Combo \$8.55

Monday – Friday 10:30am to 3 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 \$8.45

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

Evening Specialties

Served all week starting at 5 pm with Table Service

Petits Plats

Croquettes de Fromages \$7.00

Fusion of Alps cheeses coated in a crispy fried crust

Escargots de Bourgogne \$9.50

Escargots in butter, garlic & parsley sauce

L'Assiette de Fromages \$10.00

Brie, Swiss & a seasonal cheese with fresh fruit

Le Plateau de Charcuterie \$9.00

Homemade pâté, boudin blanc, mortadelle & Salami

Pomme Frites & Double Sauces \$4.75

Yukon potato French fries with two dipping sauces

Flamekushes

Homemade Alsatian French flat breads

Strasbourg \$9.00

Caramelized onions & bacon on a cream base

Paris \$9.00

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

Lyon \$11.00

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

Poultry & Pasta

Spaghetti à la Gigi \$12.00

Ground beef sauce with tomato, onion & red wine

Lasagne de Légumes \$10.00

Tomato, basil, vegetable ragout & Béchamel sauce

Vol au Vent \$13.00

Chicken in a white mushroom sauce over puff pastry

Macaroni aux Trois Fromages \$11.00

Elbow noodles in a homemade three-cheese sauce

Poulet Provençal et Ratatouille \$15.00

A half chicken, vegetables & mashed potatoes

Steaks & Meats

Boeuf Bourguignon au Vin de Macon \$16.00

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

Steak - Frites \$17.00

Beef tenderloin, Béarnaise sauce with French fries

Cassoulet de Porc Confit \$15.00

Ohio pork shank, belly & homemade sausage, Great

Northern beans & red wine sauce of leek, onion & tomato

Seafood

Fruit de Mer à l'Etouffé \$16.00

Shrimp, bay scallops, mussels, crawfish & salmon in a vegetable sauce & mashed potatoes in a puff pastry shell

Filet de Cabillaud en Papillote \$16.00

Filet of cod poached with leek, carrot and celery in an orange & lemon sauce served with tomato & rice

Brioche Dinner Sandwiches

All sandwiches served with a cup of homemade soup or a small Caesar salad or French fries

Pain de viande \$10.00

Ohio beef, pork & Swiss homemade meatball, mushroom Parsley & chives. Dijon mustard & tomato sauce

Terrine Fusion Poulet Cordon Bleu \$9.00

Crispy fusion of Ohio chicken, ham & Swiss.

Tarragon sauce

Burger de Homard & Saumon \$11.00

Homemade lobster, salmon & white fish mousseline.

Tartare sauce

Baked Brie & Portobello mushroom \$9.00

Baked Brie & spinach with Portobello mushroom.

Roasted tomato & pepper sauce