



MENU À EMPORTER

french cuisine & seafood specialties

We are pleased to offer a select variety of prepared meals, just need to reheat,
available for carry-out by pre-ordering.

We take great pride in ensuring the finest quality for your enjoyment.

CHARCUTERIES ET FROMAGES (FOR TWO) 34

prosciutto, pâté de campagne, dried french saucisson and brie, roquefort, comté cheeses served w. crostini, cornichons, fig jam, dried figs, and dried apricot

CRÊPES SALÉES AU POULET *..... 20

two organic buckwheat flour crêpes stuffed w. chicken, mushrooms, prosciutto, and béchamel sauce

CRÊPES AUX FRUITS DE MER* 22

two organic buckwheat flour seafood crêpes w. bay scallops, shrimp, crab, and confit of spinach in a saffron sauce

BRAISED LAMB SHANK* 26

slowly braised lamb shank in a red wine demi-glace served w. cannelloni beans, cooked w. tomatoes, onions, garlic, and herbs

OSSO BUCO* 26

braised pork osso buco wrapped in a thick slice of smoked bacon, served w. lentil stew Provençale

BLACKENED ATLANTIC SALMON *..... 26

blackened Atlantic salmon served w. pineapple sauce and ratatouille Provençale (eggplant, zucchini, peppers, onion and tomato)

BON APPETIT

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.

***INDICATES GLUTEN FREE**