



Menu Noctambule

11pm to 1am very night

Great Prices on Beer, Cocktails and Wine

LE CASSE CROÛTE ET CHARCUTERIE

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| Pain et beurre <u>VE</u> | \$4.00 | Œufs mayonnaise <u>VG</u> | \$5.75 |
| <i>Half baguette, butter, confiture</i> | | <i>Two hard-cooked eggs with mayonnaise and cornichon</i> | |
| Amandes à l'espagnole <u>VE</u> | \$5.75 | Œufs plats, jambon et fromage | \$9.00 |
| <i>Almonds sautéed in olive oil, Spanish paprika, sea salt</i> | | <i>Two eggs broiled with ham and gruyere †</i> | |
| Olives marines au citron <u>VE</u> | \$5.75 | Gâteau aux foies de volailles | \$8.00 |
| <i>Mixed olives marinated with dried lemon, garlic and olive oil</i> | | <i>Smooth chicken liver terrine, dried cherry compote</i> | |
| Pommes frites <u>VG</u> | \$6.00 | Rillettes de porc | \$8.00 |
| <i>Fried potatoes, with mustard, ketchup or mayonnaise</i> | | <i>Confit pork spread with two mustards and cornichons</i> | |
| Assiette de fromages <u>VG</u> | \$14.25/\$4.75 | Assiette de jambon de Bayonne | \$15.00 |
| <i>A selection or by the ounce, with country bread</i> | | <i>Air cured ham from Salaisons de l'Adour in les Landes</i> | |
| | | Assiette de charcuterie | \$15.00 |
| | | <i>Jambon, saucissons, chicken liver terrine, pork rillettes, tongue</i> | |

LES SANDWICHES, SOUPES ET SALADES

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| Nos croques maison | \$8.75/\$9.75/\$10.25 | Salade verte <u>VE</u> | \$6.50 |
| <i>Monsieur ham, gruyere, béchamel</i> | \$9.00 | <i>Bibb lettuce with hazelnut vinaigrette and hazelnuts</i> | |
| <i>Madame Monsieur with a sunny side egg on top</i> | \$10.00 | Asperges de notre region <u>VG</u> | \$11.00 |
| <i>Printemps Bleu, walnut-spinach aillade, egg <u>VG</u></i> | \$11.00 | <i>Warm local asparagus and olive oil poached fingerling potatoes, caper-chervil mayonnaise and toasted almonds †</i> | |
| Sandwich en baguette | \$9.00 | Soupe aux gnocchis parisienne <u>VG</u> | \$12.00 |
| <i>With choice of jambon cru, ham, gruyère, liver terrine, pork rillettes, cold smoked pork sausage or grilled sardine conserve</i> | | <i>Rich vegetable broth, Paris-style herb gnocchis, spring onions, baby turnips, turnip greens, sorrel-aged sheep cheese butter</i> | |

LES SPÉCIALITÉS D'OISSEAUS DE NUIT

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| Steak-frites, sauce moutarde | \$18.00 |
| <i>100% grass fed petit top sirloin steak, leek rounds, grain mustard-lovage-cider pan sauce, pommes frites, pommes frites †</i> | |
| Demi-poulet froid mayonnaise | \$18.00 |
| <i>Roasted NW grown free-range half chicken served cold with mayonnaise; salad of roasted baby carrots, fennel and spelt tossed with sumac-sesame vinaigrette</i> | |
| Sauté de palourdes aux poireaux, au jambon et au pastis | \$17.00 |
| <i>Penn Cove clams sautéed with leeks, Jambon de Bayonne, pastis, white wine, soft herbs and butter</i> | |
| Soupe et salade <u>VG</u> | \$15.00 |
| <i>Soupe aux gnocchis parisienne with a salade verte</i> | |
| + Frites <u>VE</u> | \$4.00 |
| <i>Add an order of pommes frites when you order any other item on our Menu Noctambule for only \$4</i> | |
| Croque, verte, frites | \$17.25 |
| <i>Our famous croque monsieur, with frites and a salade verte</i> | |

VE = Vegan VG = Vegetarian (may contain dairy or eggs) Many of our dishes are Gluten Free, please ask your server

A 20% service charge will be added to your bill, all of which goes to our service and kitchen teams.

15.1% is paid directly as commission and 4.9% is retained for wage increases.

If you feel that your service doesn't warrant this charge, please ask to have it removed.

†Notice: Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of food borne illness.