



LE CASSE CROÛTE

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| Pain et beurre | \$3.75 | Œufs mayonnaise | \$5.50 |
| <i>Half baguette, butter, confiture</i> | | <i>Two hard-cooked eggs with mayonnaise and cornichon</i> | |
| Viennoiserie maison | \$3.75 | Œufs plats, jambon et fromage | \$8.75 |
| <i>Pastries house-made daily; choice of croissant, brioche, pain au chocolate or almond coffee cake, <u>available while they last</u></i> | | <i>Two eggs broiled with ham and gruyere †</i> | |
| Pain au chocolat « à l'ancienne » | \$4.25 | Omelette au choix | \$8.00 |
| <i>Bittersweet chocolate melted on baguette</i> | | <i>Two eggs, choice of mushroom, ham, herbs or Comté cheese; for each additional choice add \$1.00</i> | |
| Yaourt, noix et miel | \$6.00 | Croque-monsieur | \$8.25 |
| <i>House-made yogurt with honey and walnuts</i> | | <i>Baked ham, gruyere and béchamel sandwich</i> | |
| Sandwich en baguette | \$8.25 | Croque-madame | \$9.25 |
| <i>With choice of jambon cru, ham, gruyère, liver terrine, pork rillettes, cold smoked pork sausage or grilled sardine conserve</i> | | <i>Croque-monsieur with a sunny side up egg on top †</i> | |
| Amandes à l'espagnole | \$5.50 | Soupe au blé concassé | \$9.75 |
| <i>Almonds sautéed in olive oil, Spanish paprika, sea salt</i> | | <i>Mushroom-garlic broth, cracked wheat, spring onions, mushrooms, watercress, dill crème fraîche</i> | |
| Olives marines au citron | \$5.50 | Escargots de Bourgogne | \$12.00 |
| <i>Mixed olives marinated with dried lemon, garlic and olive oil</i> | | <i>Six Burgundy snails baked with butter, green garlic, parsley Bayonne ham and walnut oil, served with grilled baguette</i> | |
| Pommes-frites | \$5.50 | Assiette de fromages | \$13.00/\$4.50 |
| <i>Fried potatoes, with mustard, ketchup or mayonnaise</i> | | <i>A selection or by the ounce, with country bread</i> | |

CHARCUTERIE

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| Gâteau aux foies de volailles | \$6.50 |
| <i>Smooth chicken liver terrine, dried cherry compote</i> | |
| Rillettes de porc | \$6.50 |
| <i>Confit pork spread, mustards and cornichons</i> | |
| Assiette de jambon de Bayonne | \$13.00 |
| <i>Air cured country ham from the French Basque countries</i> | |
| Assiette de charcuterie | \$14.00 |
| <i>Country ham, sausages, chicken liver terrine, rillettes, tongue</i> | |
| Pâté provençal | \$14.00 |
| <i>Ground pork terrine with dried figs wrapped with country ham, pickled beets and beet greens, green onions</i> | |

LES SALADES

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| Salade verte | \$5.50 |
| <i>Bibb lettuce with hazelnut vinaigrette</i> | |
| Asperge de notre région | \$11.00 |
| <i>Local asparagus, croutons, smoked arctic char, scallions, Basque cider vinaigrette</i> | |
| Salade à la poitrine de bœuf | \$14.00 |
| <i>Cold beef brisket salad with capers, shallots, herbs and grain mustard vinaigrette, baked leek-comté tartine</i> | |
| Sébaste, salade aux haricots blancs | \$21.00 |
| <i>Pan seared local rockfish filet, warm green beans, radishes, hazelnuts, preserved lemon vinaigrette, duck fat potatoes</i> | |

NOS PLATS

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| Croquettes au chèvre et aux épinards, sauce tomate-citron-câpre | \$20.00 |
| <i>Crispy goat cheese-spinach croquettes, roasted tomato-lemon-caper sauce, grilled local asparagus</i> | |
| Sauté de palourdes et calamars au vin blanc et à la harissa | \$19.00 |
| <i>Penn Cove clams and Pacific calamari sautéed with olive oil, fennel, sweet onions, fennel frond, white wine and harissa</i> | |
| Tartare de bœuf, chutney aux tomates | \$13.50 / \$20.00 |
| <i>Grass-fed beef, hand chopped and seasoned, served with curly endive-fines herb salad and tomato chutney†</i> | |
| <i>Appetizer with grilled baguette slices \$13.50, main course with pommes frites \$20</i> | |
| Saucisse d'agneau et son ragoût aux haricots blancs à la menthe | \$19.00 |
| <i>Pan roasted lamb-pork sausage, white beans simmered with lamb heart, snap peas, favas, leeks and mint</i> | |
| Steak-frites, beurre à l'estragon et à la moutarde à l'ancienne | \$20.50 |
| <i>Grass-fed petit sirloin steak, with sautéed radishes and radish greens, tarragon-grain mustard butter, pommes frites†</i> | |
| Demi-poulet froid mayonnaise | \$16.75 |
| <i>Roasted Washington free-range half chicken served cold with mayonnaise; spring tabouleh with quinoa, soft herbs, red onions, cucumber, walnut, deglet dates and lime-ras al hanout vinaigrette.</i> | |
| Poulet rôti selon votre commande et pommes frites | \$33.50 / 2 pers. |
| <i>Washington free-range chicken roasted to order, fried potatoes, Dijon mustard <u>Allow 1 hour</u> Just a chicken</i> | \$27.00 |

†Notice: Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of food borne illness.
Many dishes contain ingredients not listed on the menu. Please let us know if you have allergies or food sensitivities.