



LE CASSE CROÛTE

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>	
Viennoiserie maison <u>VG</u>	\$4.50	Œufs plats, jambon et fromage	\$9.00
<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 » <u>VG</u>	\$4.50	Omelette au choix	\$8.50
<i>Bittersweet chocolate melted on baguette</i>		<i>Two eggs, choice of mushroom, ham, herbs or Comté cheese; for each additional choice add \$1.25</i>	
Yaourt, noix et miel <u>VG</u>	\$6.50	Nos croques maison	\$8.75/\$9.75/\$10.25
<i>House-made yogurt with honey and walnuts</i>		Monsieur ham, gruyere, béchamel	\$8.75
Sandwich en baguette	\$9.00	Madame Monsieur with a sunny side egg on top	\$9.75
<i>With choice of jambon cru, ham, gruyère, liver terrine, pork rillettes, cold smoked pork sausage or grilled sardine conserve</i>		Hiver Sauerkraut, smoked apple, Munster <u>VG</u>	\$11.00
Amandes à l'espagnole <u>VE</u>	\$5.75	Soupe aux lentilles, champignons <u>VG</u>	\$12.00
<i>Almonds sautéed in olive oil, Spanish paprika, sea salt</i>		<i>Smooth lentil-mushroom-pear soup, mushroom confit, crispy celery root</i>	
Olives marines au citron <u>VE</u>	\$5.75	Soupe à l'oignon gratinée	\$13.00
<i>Mixed olives marinated with dried lemon, garlic and olive oil</i>		<i>Caramelized onion soup made with chicken stock, sherry, thyme, country bread crouton and broiled Comté cheese</i>	
Pommes frites <u>VG</u>	\$6.00	Huîtres crues, mignonette basque	\$16.00 ½ dz
<i>Fried potatoes, with mustard, ketchup or mayonnaise</i>		<i>Local oysters raw on the half shell, Basque cider mignonette, lemon wedges</i>	
Assiette de fromages <u>VG</u>	\$13.50/\$4.50		
<i>A selection or by the ounce, with country bread</i>			

CHARCUTERIE ET SALADES

Gâteau aux foies de volailles	\$8.00	Salade verte <u>VE</u>	\$6.50
<i>Smooth chicken liver terrine, dried cherry compote</i>		<i>Bibb lettuce with hazelnut vinaigrette</i>	
Rillettes de porc	\$8.00	Trois endives, orange sanguine <u>VE</u>	\$11.00
<i>Confit pork spread with two mustards and cornichons</i>		<i>Salad of Belgian, frisée and Castel Franco endives, blood orange vinaigrette, blood orange supremes, candied orange peel, tarragon, pine nuts</i>	
Assiette de jambon de Bayonne	\$15.00	Epinards, cœurs de canard	9.00/\$13.00
<i>Air cured ham from Salaisons de l'Adour in les Landes</i>		<i>Spinach, dandelion greens, roasted Delicata squash, red onion, croutons, warm shallot-Port vinaigrette \$9 <u>VE</u></i>	
Assiette de charcuterie	\$15.00	<i>with confit of duck hearts \$13</i>	
<i>Jambon, saucissons, chicken liver terrine, pork rillettes, tongue</i>			
Escargots et boles de picolat Catalan	\$15.00		
<i>Burgundy snails simmered with pork-porcini meatballs in a Catalan tomato-green olive sauce, with grilled baguette</i>			

NOS PLATS

Raclette Savoyarde ou Végétarienne	\$21.25
<i>Broiled mountain cheese with steamed yellow potatoes; your choice of cold cuts and pickles <u>or</u> apples, pears and walnuts</i>	
Sauté de moules au crème safranée, ventrèche salé maison	\$19.00
<i>Penn Cove mussels sautéed with house-made pancetta, saffron cream, lemon zest, baby turnips and turnip greens</i>	
Omble chevalier grillé, purée de courge au beurre noisette, riz Normande	\$21.00
<i>Grilled Arctic Char (Monterrey Bay Best Choice), brown-wild rice pilaf, mustard greens, roasted squash-brown butter purée</i>	
Roulade croustillant de poitrine de porc, pommes et treviso rôties	\$20.00
<i>Crispy pork belly-sage roulade served with roasted apples, Jerusalem artichokes, endives, hazelnuts, aged sherry vinegar</i>	
Steak-frites, sauté de chou-fleur, beurre au Bleu d'Auvergne	\$21.00
<i>100% grass fed petit top sirloin steak, cauliflower sautéed with garlic and capers, bleu cheese butter, pommes frites †</i>	
Demi-poulet froid mayonnaise	\$18.00
<i>Roasted NW grown free-range half chicken served cold with mayonnaise; warm Yukon potatoes and Brussels sprouts tossed with red wine pickled shallots, dill, diced cornichons and Champagne vinaigrette</i>	
Poulet rôti selon votre commande et pommes frites	\$36.00 /2 pers.
<i>NW grown free-range chicken roasted to order, fried potatoes, Dijon mustard <u>Allow 1 hour</u> Just a chicken \$28.00</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.