



## LE CASSE CROÛTE

<b>Pain et beurre</b> <u>VE</u>	<b>\$4.00</b>	<b>Œufs mayonnaise</b> <u>VG</u>	<b>\$5.75</b>
<i>Half baguette, butter, confiture</i>		<i>Two hard-cooked eggs with mayonnaise and cornichon</i>	
<b>Viennoiserie maison</b> <u>VG</u>	<b>\$4.50</b>	<b>Œufs plats, jambon et fromage</b>	<b>\$9.00</b>
<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>	
<b>Pain au chocolat « à l'ancienne »</b> <u>VG</u>	<b>\$4.50</b>	<b>Omelette au choix</b>	<b>\$8.50</b>
<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>	
<b>Yaourt, noix et miel</b> <u>VG</u>	<b>\$6.50</b>	<b>Nos croques maison</b>	<b>\$8.75/\$9.75/\$10.25</b>
<i>House-made yogurt with honey and walnuts</i>		<b>Monsieur</b> ham, gruyere, béchamel	\$8.75
<b>Sandwich en baguette</b>	<b>\$9.00</b>	<b>Madame</b> 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>		<b>Automne</b> marinated Portobello, red onion <u>VG</u>	\$10.25
<b>Amandes à l'espagnole</b> <u>VE</u>	<b>\$5.75</b>	<b>Soupe alsacienne aux chou</b> <u>VG</u>	<b>\$12.00</b>
<i>Almonds sautéed in olive oil, Spanish paprika, sea salt</i>		<i>Cabbage, Kabocha squash, rutabaga, caraway seeds and porter beer broth, with horseradish cream and crispy shallot</i>	
<b>Olives marines au citron</b> <u>VE</u>	<b>\$5.75</b>	<b>Soupe à l'oignon gratinée</b>	<b>\$13.00</b>
<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>	
<b>Pommes frites</b> <u>VG</u>	<b>\$6.00</b>	<b>Huîtres crues, mignonette basque</b> <b>\$16.00</b> 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>	
<b>Assiette de fromages</b> <u>VG</u>	<b>\$13.50/\$4.50</b>		
<i>A selection or by the ounce, with country bread</i>			

## CHARCUTERIE ET SALADES

<b>Gâteau aux foies de volailles</b>	<b>\$8.00</b>	<b>Terrine de venaison</b>	<b>\$12.00</b>
<i>Smooth chicken liver terrine, dried cherry compote</i>		<i>Venison-pork-juniper terrine, candied fennel-rye bread, quince</i>	
<b>Rillettes de porc</b>	<b>\$8.00</b>	<b>Salade verte</b> <u>VE</u>	<b>\$6.50</b>
<i>Confit pork spread with two mustards and cornichons</i>		<i>Bibb lettuce with hazelnut vinaigrette</i>	
<b>Assiette de jambon de Bayonne</b>	<b>\$15.00</b>	<b>Salade aux endives, magret fumé</b> <b>9.00/\$13.00</b>	
<i>Air cured ham from Salaisons de l'Adour in les Landes</i>		<i>Treviso, mustard greens, walnut, pear, thyme vinaigrette \$9 <u>VE</u></i>	
<b>Assiette de charcuterie</b>	<b>\$15.00</b>	<i>With house-smoked moulard duck breast \$12</i>	
<i>Jambon, saucissons, chicken liver terrine, pork rillettes, tongue</i>		<b>Salade à la scarole, brandade</b> <b>9.00/\$13.00</b>	
		<i>Salad of escarole, golden beets, hazelnuts, parsley and roasted garlic vinaigrette \$9 <u>VE</u>. With salt cod croutons \$12</i>	

## NOS PLATS

<b>Choux farci à l'orge, à la courge et aux figes séchées</b> <u>VE</u>	<b>\$20.00</b>
<i>Savoy cabbage leaves stuffed with barley, cabbage, winter squash, onions and dried figs, with fall mushroom-sage ragoût</i>	
<b>Soupe de poissons à la Sétoise</b>	<b>\$20.00</b>
<i>Clams, mussels, prawns and white fish simmered with tomatoes, fennel, garlic, olive oil and saffron, with rouille &amp; croutons</i>	
<b>Morue-lingue rôti à la moutarde, lentilles au vin rouge</b>	<b>\$20.00</b>
<i>Grain mustard-roasted ling cod filet, served on a sauté of chestnuts, chard and red grapes, with red wine simmered lentils</i>	
<b>Ragoût aux joues de porc, au chou-cavalier et aux panais</b>	<b>\$20.00</b>
<i>Pork cheeks simmered with collard greens, parsnips and cider, with potato-parsnip purée</i>	
<b>Steak-frites, choux de Bruxelles sautés au beurre d'anchois et cassis</b>	<b>\$21.00</b>
<i>100% grass fed petit top sirloin steak, Brussel sprouts sautéed with parsley, currants and anchovy butter, pommes frites †</i>	
<b>Demi-poulet froid mayonnaise</b>	<b>\$18.00</b>
<i>Roasted Washington free-range half chicken served cold with mayonnaise; salad of red winter wheat berries, apple, walnuts and tarragon-cider vinaigrette</i>	
<b>Poulet rôti selon votre commande et pommes frites</b>	<b>\$36.00</b> /2 pers.
<i>Washington free-range chicken roasted to order, fried potatoes, Dijon mustard <u>Allow 1 hour</u> Just a chicken <b>\$28.00</b></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.