

GLUTEN  
FREE  
CREPES  
AVAILABLE

# Crepe Menu

ALL DAY  
CREPES!

## Savory Crepes

Shrimp Crepe 19  
Succulent shrimp sautéed in bechamel sauce with herbs

Breakfast Crepe 15  
Crepe with egg, cheese and a choice of meat

Chicken & Asparagus Crepe 17  
Chicken breast pieces sautéed with asparagus, finished with herby béchamel sauce

French Ham Crepe 16  
With french ham slices, cheese, light herby cream sauce, topped with crunchy onions

Coq au vin Crepe 16  
Dark chicken meat, red wine, onions, tomatoes, mushroom, carrots

Beef Bourguignon Crepe 19  
Beef braised with burgundy, onions, carrots, green peas

Duck Bacon Crepe 16  
Crispy duck bacon bits and béchamel sauce

Prosciutto & Brie Crepe 16  
Classic combination of dry cured prosciutto and creamy brie

Fruits de mer Crepe 19  
Scallops, langoustine, shrimp, mussels, calamari in béchamel sauce

Saumon Crepe 19  
With smoked or baked salmon

Lamb Stew Crepe 24  
Marinated slow cooked lamb stew with garlic, rosemary, onion, tomatoes, carrots, sweet peppers

Spinach & Cheese Crepe 14  
Sautéed spinach with light cream and herbs, topped with cheese

Asparagus & Mushroom Crepe 15  
Asparagus, button mushrooms and herbs in a light cream sauce

Ratatouille Crepe 15  
Roasted zucchini, eggplant, tomatoes, sweet peppers, onions

Forestière Crepe 17  
Wild porcini mushrooms in a light cream and white wine sauce

## Sweet Crepes

Mon Cheri Crepe 15  
Cherries sautéed in light cream, topped with chocolate

Crepe Suzette 15  
Flambéed with orange segments, orange juice, caramelized sugar sauce and Grand Marnier liqueur

French Butter Crepe 10/11  
With french butter and turbinado sugar or honey

La Citron Crepe 10  
Fresh squeezed lemon and turbinado sugar

Banana & Nutella Crepe 14  
Choice of fresh sliced or sautéed bananas

Banana & Caramel Crepe 14  
Choice of fresh sliced or sautéed bananas and caramel sauce

Fresh Strawberry Crepe 14  
With Nutella or chocolate

Freshly Smashed Strawberry Crepe 12

Triple Berry Crepe 15  
With fresh strawberries, raspberries and blueberries

Lingonberry Crepe 10  
With wild lingonberry jam

Peach & Creme Crepe 14  
Fresh peaches sautéed with light cream

Apple Crepe 12  
Apples sautéed with a dash of light cream, cinnamon and caramel sauce

Sweet Ricotta Crepe 14  
Crepe filled with ricotta and cinnamon sugar

Ice Cream & Grand Marnier Crepe 17  
With mandarin oranges and berries flambéed in Grand Marnier liqueur and served with french vanilla ice cream

## Desserts

Assorted French Macarons 3 ea

Banana Mousse 8.5

Chocolate Souffle 10

French Toast 15

Ice Cream / Sorbet 8

Beignets 12

Cake Of The Day 10

Creme Brulee 10

S T A R T E R S

Foie Gras

Pan seared foie gras medallion served with mesclun greens, poached pear and toasted brioche points 25

Pure & Simple Crab Cakes

Oven baked jumbo lump crab cakes served with house made aioli 20

Black Tiger Shrimp

Stuffed with crab meat 20

Scallops au Gratin

Baked with wine, cream and gruyère cheese, served on a half shell 18

Croissant Sandwich

Toasted with Swiss cheese, mustard, egg and a choice of French ham, turkey, bacon or Canadian bacon. Served with French fries and a fruit salad 16

Assiette de Pâté

Chef's choice of 3 gourmet pâtés, grain mustard, cornichons, toasted baguette 16

Assiette de Fromages

Selection of three artisan cheeses, fruit, nuts, crackers 15.5

L'escargot Magnifique

Extra large Burgundy snails baked with garlic Maître d'Hôtel butter, served in shell 15

Mussels Mariniere

Black Prince Edward Island mussels steamed in classic white wine, cream and herb de Provence sauce 14

Saumon Fumé

Smoked wild salmon, served with crème fraîche, pickled red onions, capers 17

Grape Chevre Bonbons

Green grapes dipped in French goat cheese and encrusted with pistachios 9

French Kisses

Prunes marinated in armagnac, filled with foie gras mousse 14

Bacon Scallops

Sea Scallops wrapped in applewood smoked bacon, broiled to perfection 17

Seared Ahi Tuna

Chilled and served with mesclun greens and toasted sesame dressing 16

Grilled Octopus

Tossed with oven roasted baby potatoes, white wine and fragrant herbs 20

Gourmet Paris Breakfast

French brioche toast, truffled quail eggs, bacon or duck bacon 14/16

Goat Cheese Basket

Delicious puff pastry filled with French goat cheese and béchamel sauce 14

S O U P S

Onion Soup Au Gratinée

Rich slow simmered aromatic broth, baked with French country bread and cave aged gruyère cheese 9

Lobster Bisque

French classic smooth and creamy soup with lobster bits 10

Wild Mushroom Soup

Fragrant wild porcini and root vegetable soup with a light touch of cream 8.5

Soupe Du Jour

Daily Chef's Creation 8

S A L A D S

Farmers Market Salad

Mixed organic greens, persian cucumbers, campari tomatoes, radishes, lightly tossed with truffle oil dressing 11

Bistro Salad

Mixed organic greens, French green beans, campari tomatoes, hard boiled eggs, walnuts, duck bacon bits, dijon red wine vinaigrette 15

Paris Salad

Mixed organic greens, bartlett pears, pecans, tender smoked duck breast slices, dijon-sherry vinaigrette 16

French Beet Salad

Mixed organic greens, pickled red beets, mandarin oranges, French goat cheese, roasted hazelnuts, citrus dressing 13

Watermelon & Prosciutto Salad

Mixed organic greens, watermelon, dry cured imported prosciutto, citrus dressing, choice of French goat or blue cheese 15

Salad Niçoise

Mesclun greens, seared ahi tuna, hard boiled egg, onions, campari tomatoes, persian cucumber, olives 18

E N T R E E S

Ravioli Du Jour

Chef's choice of seasonal pasta 19

Seasonal Market Fish

Wild caught seasonal catch. Pan fried with a choice of citrus garlic butter, béchamel sauce or mango sauce. Served with a fresh salad MP

Duck a L'orange

Partially boned, oven roasted half duck, served with baked apples, prunes, apricots and orange sauce 33

Sea Scallops

Seared diver scallops, served with brown citrus butter, fine pasta and mesclun greens 37

Chicken Fricassee

Tender pieces of organic chicken braised in light cream, fresh squeezed orange juice, grapes and cashew nuts 24

Mediterranean Sea Bass

Pan fried fillet with light cream and champagne sauce, served with organic greens 30

Grilled Lamb Chops

Rack of lamb cut into lollipops, marinated in house mint marinade. Served with ratatouille, mint and wine jelly 32/50

Duck Leg Confit

Meltingly tender with rich, slightly salty but mellow flavor. Served with ratatouille 28

Duck Steak

Free range petite duck breast seared to perfection. Served with bartlett pear, wild lingonberry sauce and ratatouille 30

Steak & Frites

8oz center cut filet mignon with a choice of blue cheese and cognac sauce or black truffle butter 50

NY Strip Steak

Served with mushroom and red wine sauce 38

Surf & Turf

8oz center cut filet mignon and 8oz Maine lobster tail. MP

Lobster Tail

Maine lobster tail MP

Veal Scallopini

Thinly sliced tender veal, quickly sauteéd with wild porcini mushrooms in a light cream sauce 33

Veal Chop

Pan seared veal rib chop finished with black truffle and porcini reduction MP

French Pork Tenderloin

Tender lean Berkshire pork medallions braised with champagne, light cream and grainy dijon mustard 27

Faroe Island Saumon

Salmon poached in white wine and light cream sauce or stuffed with crab meat and topped with asparagus and citrus reduction 29

Frog Legs

Pan seared with lemon juice, light cream and grainy dijon mustard 27

Lamb Shank

Oven seared and slowly braised in chef's choice demi glace 42

Short Ribs

Braised boneless beef short ribs, infused with demi glace de veau classic 41

Bouillabaisse

French seafood stew simmered in fragrant saffron scented fish and root vegetables broth 36

Lamb Stew

Marinated slow cooked lamb stew with garlic, rosemary, onion, tomatoes, carrots and sweet peppers 32

Beef Bourguignon

Tender fall-apart chunks of beef simmered in a rich red wine gravy. With cipollini onions, carrots, green peas 27

Coq au Vin

Dark chicken meat braised in a silky wine sauce and finished with butter and mushrooms, pearl onions, carrots, tomatoes 25

Chicken a la Kiev

Ground chicken filled with garlic and dill butter, coated with bread crumbs and baked in the oven 28

Burger

Cheeseburger with aged sharp cheddar and bistro aioli sauce on a brioche bun. Choice of grass fed beef or bison 16/18

E N T R E E S I D E S

French Fries  
Potato Puree  
Garlic and Dill Fingerling Potatoes  
Asparagus  
French Green Beans  
Ratatouille