

LA NOTE

ENTREES

LES BAGNATS

Bagnats are served on warm Rustic French Rolls

open faced sandwiches, served with provencales tomatoes and choice of mixed greens or rosemary fries

BAGNAT AU THON GRILLE 13.95

Grilled tuna steak, served with aioli

BAGNAT AU POULET GRILLE 13.95

Grilled rosemary marinated chicken breast, served with aioli, sun dried tomato pesto

BAGNAT AU BRIE ET A LA TOMATE 13.95

Warm Brie cheese with tomato pesto

BAGNAT AU STEAK HACHE PERSILLADE 12.95

Grilled Niman Ranch ground beef steak, mixed with minced garlic and parsley, served with aioli

***With Emmenthal cheese and caramelized onions 13.95**

***Filled with Bleu d'Auvergne (French blue cheese) 14.50**

LE COIN PATES

PASTA DU JOUR 12.95

Pasta du jour tossed with Provençal tomato coulis, sprinkled with Parmesan

***add chicken breast 4.00 *add grilled salmon 6.50 *add merguez sausage 5.50**

A LA CARBONARA pasta tossed with eggs, creme fraiche, shredded ham, sprinkled with parmesan 15.95

A LA BOLOGNESE pasta tossed and Niman Ranch ground beef, sprinkled with parmesan 16.95

A LA BOLOGNESE SPINACH (no pasta) sprinkled with parmesan 16.50

RAVIOLES DU JOUR 15.50

Saffron and goat cheese filled ravioli,

tossed with creme fraiche, poached pears, spinach and parmesan

LA RATATOUILLE BORGHETTI 14.50

Provençal style vegetable stew with eggplant, zucchini, tomatoes and savory

Herbs sprinkled with fresh grated Parmesan cheese, served over rosemary couscous

***add two poached eggs 3.00 *add merguez sausage 5.50**

LES LEGUMES

-All sides 5.00-

Rosemary fries

Saffron rice

French fries

Sauteed spinach

Roasted tomatoes

Mixed greens

Green beans

Ratatouille

MENU ENFANTS

KIDS

8.50

Pasta with butter and parmesan

Pasta with tomato coulis

Pasta with eggs and shredded ham

add grilled chicken 2.00

Kids ice cream

4.50

Vanilla or chocolate

LES PLATS CUISINES

LES POISSONS (FISH)

MOUCLADE DE SAFRAN 14.50

Black mussels sauteed in a spicy saffron broth, curry, tomatoes and bechamelle, parmesan

BOUILLABAISSE MARSEILLAISE 19.95

(please allow for extra time-prepared to order)

Our traditional hearty, savory fish stew with a saffron broth, shrimps, scallops, clams,

mussels, crab legs, and sea bass, served with croutons and rouille (saffron aioli)

LES SPECIAUX

Specials du jour are served a la carte, vegetables can be added as sides

FILLET DE SAUMON DU JOUR 12.95

Grilled organically farmed basil-marinated salmon fillet and roasted tomatoes

POULET DU JOUR 14

Country style, whole-grain fed chicken, simmered with garlic, white wine and herbs

SAUCISSE FRITES grilled sausage of the day with French fries 14.95

LA GRILLADE DU JOUR

Grilled meat selection of the day, with roasted tomatoes 14

Corkage fee \$15/bottle* *Cake fee \$2.50/person

Inquire about renting the entire restaurant.

Patio is also available seasonally for private events for parties of 30 or more

15% gratuity on parties of five or more, 18% gratuity on parties of 8 or more

-WE ACCEPT VISA AND MASTERCARD-