

LA NOTE

DINNER APPETIZERS

LES CROSTONES-CROSTINIS on toasted Levain

CROSTONE A LA PAGNOLE 9.95

Assorted French country toasts topped with homemade olive tapenade, tomato goat cheese and eggplant caviar

CROTIN DE FROMAGE DE CHEVRE CUIITS AUX NOIX 11.50

Oven baked, nut crusted goat cheese served with French country toasts, roasted garlic and Provencales tomatoes

CROTIN DE CAMEMBERTS AUX POIRES 11.50

Grilled Camembert cheese, served with French country toasts and roasted pears

CROSTONE AU SAUMON 12.50

Smoked salmon and goat cheese served with French country toasts and roasted tomatoes

CROSTONE AU JAMBON DE BAYONNE 12.50

French cured ham (prosciutto) and petit cornichons served with French country toasts rubbed with roasted garlic,

SOUPE DU JOUR
Cup 5.00 Bowl 6.50
100 % vegetarian

LES ASSITTES DU MARCHE

ASSIETTE DE CRUDITES 9.50

A platter of fresh shredded carrots, marinated beets, yellow corn and potato salad

ASSIETTE DE CHARCUTERIE 14.50

Assorted platter of pate, garlic sausage, French ham and petits cornichons

ASSIETTE DE FROMAGE 14.95

A platter of assorted French cheeses and grapes and apples

MOITIE L'UN MOITIE L'AUTRE 14.95

A combination platter Charcuterie and Fromage

-all sides of cheeses or paté 4.00-

(French bleu d'Auvergne, Pyrenées, French Brie, mousse de paté)

LES SALADES-SALADES

SALADE VERTE small 6.00 large 8.50 add goat cheese 3.00 add grilled salmon 5.50

Green leaf lettuce tossed in our Dijon vinaigrette

SALADE NICOISE small 10.50 large 12.95 add grilled tuna 4.00

Shredded Albacore tuna, beets, yellow corn, potatoes, shredded carrots, Nicoise olives, hard-boiled egg and anchovies over tossed greens with house Dijon vinaigrette

SALADE D'EPINARDS 10.50 add chicken 4.00

Spinach, Gorgonzola cheese and walnuts, tossed in an orange and shallots vinaigrette with aioli croutons

SALADE D'ENDIVES A LA FOURME D'AMBERT 12.95

Endives, red radishes, double cream French blue cheese, dried cranberries, walnuts and greens tossed in a blue cheese vinaigrette

SALADE PAYSANNE small 9.95 large 12.50

Orzo salad and thinly sliced French ham, hardboiled egg, yellow corn, with tossed greens in our Dijon vinaigrette

LES CROQUES ET LES SANDWICHS BAGUETTES

BAGUETTE A LA MERGUEZ 13.50

Spicy lamb sausage, with sun dried tomato pesto served on one half French baguette, with greens

TRADITIONAL FRENCH HAM AND CHEESE PRESSED SANDWICHES ON PAIN DE MIE, SERVED WITH GREENS

CROQUE MONSIEUR 10.50

With bechamelle sauce

CROQUE MADAME 12.95

With bechamelle sauce and a sunny side up egg

CROQUE PROVENCAL 13.95 (add an egg 1.50)

With bechamelle sauce and roasted tomatoes

-DINNER SERVED THURSDAY, FRIDAY AND SATURDAY EVENINGS, FROM 6 PM UNTIL 10:00 PM-