

# LA NOTE

**DEJEUNE -LUNCH (M-F 11am-2:30pm)**

## LES SALADES-SALADS

**SALADE VERTE** small 10.50 large 13.50 add goat cheese 3.50

Green leaf lettuce and organic spring mix tossed in our Dijon vinaigrette

**SALADE NICOISE** small 15.50 large 16.50 add grilled tuna 5.75

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

**SALADE D'EPINARDS** 13.50 add chicken 4.75

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

**SALADE PAYSANNE** small 13.50 large 15.25

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

## SOUP DU JOUR

Cup 6.50 Bowl 8.50

100 % vegetarian

## LES ASSIETTES DU MARCHE

**ASSIETTE DE CRUDIÈRES** 13.50

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

**ASSIETTE DE CHARCUTERIE** 15.95

Assorted platter of pate, rosette de Lyon salami French ham and petits cornichons

**ASSIETTE DE FROMAGE** 15.95

Assorted French cheeses and red grapes

**MOITIE L'UN MOITIE L'AUTRE** 15.95

A combination platter of Charcuterie and Fromage

## LES CASSES-CROUTES-Sandwiches

**-All sandwiches are served with tossed greens in our house Dijon vinaigrette-**

**BAGUETTE JAMBON-BEURRE OU JAMBON-GRUYERE** 13.50 /14.95

Thinly sliced French ham and petits cornichons, on a lightly buttered half sweet baguette with/without Emmenthal cheese

**CROQUE MONSIEUR OU CROQUE MADAME:** 13.50 /14.95

Traditional French ham and cheese sandwich on pain de mie with bechamel (Madame: add a sunny side up egg on top)

**BAGUETTE A LA MERGUEZ** 15.50

Grilled spicy lamb sausage, with sun dried tomato pesto on one half baguette

**BAGUETTE AU BRIE** 14.50

French brie sandwich on lightly buttered one half baguette, (add roasted tomatoes 2.10)

**BAGUETTE AU PATE** 14.50

Mousse de pate and petits cornichons on one half baguette

**SAUCISSON SEC** 14.50

Dry French salami sandwich, with petits cornichons on lightly buttered one half baguette

**POULET GRILLE** 15.50

Organic, marinated grilled chicken breast with roasted red peppers, aioli and sun-dried tomato pesto on warm sweet roll

**THON GRILLE** 15.50

Grilled tuna steak with roasted tomatoes and aioli on a warm sweet roll

**PAN BAGNAT** 15.00

Albacore tuna salad, roasted tomatoes, hard boiled egg, black olives, anchovies and aioli on a warm sweet roll

## LES PLATS CHAUDS-Vegetable stew

**-Served over rosemary flavored couscous, sprinkled with Parmesan-**

**LA RATATOUILLE BORGHETTI** 15.50

Provençal style vegetable stew with eggplant, zucchini, tomatoes and savory herbs sprinkled with fresh grated Parmesan cheese, served over rosemary couscous

**RATATOUILLE MADAME** add 3.15

Served with 2 poached eggs

**RATATOUILLE A LA MERGUEZ** add 5.75

Served with 2 Spicy Lamb sausages

• 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**

**-WE ACCEPT VISA AND MASTERCARD-UP TO 3 CREDIT CARDS PER TABLE ONLY please -**