

LA NOTE

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

LES SALADES-SALADS

SALADE VERTE small 12.00 large 14.50 add goat cheese 3.50

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

SALADE NICOISE small 15.50 large 17.00 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 14.00 add chicken 4.75

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

SALADE PAYSANNE small 14.00 large 16.50

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 CRUDITEES 15.00

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

ASSIETTE DE CHARCUTERIE 16.00

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

ASSIETTE DE FROMAGE 16.00

Assorted French cheeses and red grapes

MOITIE L'UN MOITIE L'AUTRE 16.00

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 15.00 /16.50

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

CROQUE MONSIEUR OU CROQUE MADAME: 15.00 /16.50

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 18.00

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

BAGUETTE AU BRIE 16.00

French brie sandwich on lightly buttered one half baguette, (add roasted tomatoes 2.50)

BAGUETTE AU PATE 16.00

Mousse de pate and petits cornichons on one half baguette

SAUCISSON SEC 15.50

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

POULET GRILLE 18.00

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

THON GRILLE 18.00

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

PAN BAGNAT 16.00

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 17.00

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

RATATOUILLE MADAME add 3.50

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 -