



# LE PETIT PARISIAN



## TASTY SOUP & SALADS

- DAILY SOUP \$6 - ONION SOUP caramelized onions, Swiss cheese gratinee \$8
- CAESAR SALAD romaine heart lettuce, lemon juice, garlic mustard dressing \$11 Add chicken or salmon \$6
- GARDEN SALAD mixed greens, pecans, apple, lemon vinaigrette (gluten free) \$10 Add chicken or salmon \$6
- BEET SALAD poached beetroot, goat cheese mousse, chives (gluten free) \$12

## GOURMET LOUNGE

- FOIE GRAS TERRINE mi-cuit from Perigord region \$16 (Favorites) - ESCARGOTS garlic and parsley butter (gluten free) \$12 (Classic!)
- CHARCUTERIE PLATE prosciutto, garlic sausage, French country pate, cornichons \$14
- FLAT BREAD GRATINEE puff pastry, caramelized onions, lardons, cheese \$10 (Unique!)

## SPECIALS

- SEAFOOD CREPE halibut, salmon, bechamel sauce, cheese gratinee \$14
- VEAL BLANQUETTE veal stew, white wine, mushrooms, carrots and vegetables \$18
- QUICHE LORRAINE pastry crust, savoury custard, bacon and cheese \$14

## MUSSELS & FISH ROW

- MUSSELS MARINIERE or BLUE CHEESE or CHORIZO white wine, garlic and shallot broth (gluten free) \$19 You have to drink the broth!
- GRILLED SALMON BRITTANY white wine lemon sauce, market vegetables (gluten free) \$20
- HALIBUT FILET pan seared, capers, white wine sauce, market vegetables (gluten free) \$26 (Fish lovers!)

## MEAT LOVERS

- COQ AU VIN braised chicken in red wine, mushrooms, lardons, market vegetables \$21 (Very Popular!)
- POULET CAJUN sliced chicken breast, light Cajun spice, beurre blanc sauce, pommes frites (gluten free) \$18 (Famous!)
- DUCK A L'ORANGE crispy half duck, orange sauce, market vegetables (gluten free) \$24 (Crispy!)
- STEAK FRITES center cut New York strip, five peppercorn sauce, pommes frites (gluten free) \$26 (Classic!)
- STEAK TARTARE hand-cut beef eye round, onions, capers, cornichons, parsley, seasonings, pommes frites (gluten free) \$21
- FILET MIGNON 8oz center cut beef tenderloin, Bordelaise sauce, market vegetables (gluten free) \$29 (Melts in your mouth!)
- GOURMET BURGER 8oz ground chuck, caramelized onions, pommes frites \$14

## ONLY JOY \$5

- PROFITEROLES puff pastry, vanilla ice cream, dark chocolate - APPLE CAKE caramel, crème anglaise (gluten free)
- CHOCOLATE POT DE CRÈME dark chocolate cream, crumble - CREPES choice of CHOCOLATE or FRUIT or CARAMEL

## WINES SPECIALS

- SAINT EMILION GRAND CRU, RED BORDEAUX 2015 \$34 Bottle
- BELLE EAU, PINOT NOIR, Cuvee Belle Epoque 2016 \$28 Bottle
- SANCERRE, WHITE WINE LOIRE VALLEY 2016 \$34 Bottle
- CHARDONNAY, MACON UCHIZY 2017 \$28 Bottle