

Appetizers

Pate du Chef:

Homemade chicken liver, bacon, shallot and Port Pate served with baguette and "cornichons" (French pickles). The best !!! 9.50

Tarte Flambee/ Flamenkuche:

Traditional Alsatian flat bread baked with bacon, onions, crème Fraiche and Emmenthal cheese. 10.00

Tarte a l'aignon: Alsatian onion pie 6.00

Brie a la Figue et Mirabelle:

Baked individual 4oz Brie served with a side of Fig and Mirabelle (Alsace yellow plum) jams and soft Pretzel bread. 12.00

Tour de France:

Assortment of 6 Artisan French cheeses served with grapes, walnuts and crispy baguette. 14.00

Soupe (French onion or soupe du Jour) : cup: 4.00 bowl: 6.00

Escargots: 9.50

6 escargots baked with bread crumbs in a garlic and parsley butter. Baguette.

Les Salades

Salade Onglet de Boeuf:

Red leaf lettuce topped with a seared skirt steak with blue cheese, warm Fingerling potatoes, Haricots Verts, cucumbers and tomatoes. 15.00

Saumon or Tuna "Nicoise":

Red leaf lettuce, sauteed salmon or medium-rare fresh tuna*, hard boiled egg, warm Fingerling Potatoes and Haricots Verts, Nicoise olives.

Garnish of cucumbers and tomatoes. 15.00

Duck confit salad:

Warm duck confit, sun-dried cherries and apricots, over a bed of red leaf lettuce, with cucumbers, tomatoes, carrots and served with a pomegranate vinaigrette. 15.00

*** consuming raw or undercooked foods may increase your risk of foodborne illness**

Les plats chaud Served with a salad.

Balsamic, or fig and honey, or Herbes de Provence - peppercorn *

<u>Spaetzle aux champignons:</u> Alsace noodles mixed with mushrooms and spinach and baked with cream and cheese.	15.00
<u>Spaetzle aux crevettes:</u> Shrimp, artichoke hearts, sundried tomatoes, garlic and Emmenthal cheese.	17.00
<u>Spaetzle a l'alsacienne:</u> The original: ham, onions, cream and cheese.	17.00
<u>Vegetable "Fleischnaka":</u> 3 large pasta pinwheels stuffed with spinach, roasted vegetables and goat cheese. Served with a rich tomato sauce.	17.00
<u>Choucroute Garnie:</u> Our traditional wonderful dish from Alsace ! Sauerkraut served with 3 kinds of sausage, Gipsy ham and red potatoes.	19.50
<u>Coquille Saint-Jacques:</u> Sautéed scallops with wild rice, wild mushroom Duxelle, cream sauce, black truffle salt and gratineed with Emmenthal cheese.	23.00
<u>Poulet farci:</u> Chicken breast stuffed with walnuts, Brie and spinach. Topped with a pomegranate glaze and served with mashed potatoes "du Chef".	19.00
<u>Filet de tuite:</u> Butterfly trout roasted with caramelized apples and grained mustard. Served with wild rice and green beans.	21.00
<u>Cassoulet:</u> Specialty from the south of France. White beans cooked with pork sausage and served with a duck leg "confit".	19.50
<u>Crepe du Jour:</u> Served with mashed potatoes "du Chef"	17.00
<u>Boeuf Bourguignon:</u> Chunks of beef stewed in a hearty red wine sauce with mushrooms and carrots. Served with spaetzle.	19.50
<u>Boeuf Wellington</u> *: Beef tenderloin wrapped in a pastry with mushrooms and topped with a green peppercorn sauce. With mashed potatoes "du Chef".	23.00
<u>Roulade de filet de porc:</u> Roasted pork tenderloin wrapped with apple-wood smoked bacon and stuffed with goat cheese. Topped with a poached pear and balsamic glaze. Served with mashed potatoes "du Chef".	19.50
<u>Souris d'agneau aux legumes d'hiver:</u> Lamb shank braised with red wine, fingerling potatoes and root vegetables.	23.00

Les desserts

<u>Profiterolles:</u> Three puffs stuffed with vanilla ice cream, topped with hot chocolate and almonds on a bed of vanilla cream sauce .	6.50
<u>Mousse au chocolat *:</u> Homemade chocolate mousse.	5.00
<u>Tarte du Jour:</u> Pie of the day served with vanilla cream sauce	5.00
<u>Creme brulee:</u>	5.50
<u>Gateau au chocolat au piment d'Espelette :</u> Thin smooth chocolate cake flavored with "Espelette" (French hot pepper) and served with Vanilla Ice cream.	6.00
<u>Strudel</u> stuffed with apples, pears, almonds, dried apricots and cinnamon. Served warm with your choice of ice cream.	6.50
<u>Glaces Maison:</u>	
Homemade Honey and Lavender ice cream or flavors of the day.	6.00
In a cone or "to go cup" :	3.50

Boissons

<u>Coffee:</u> 100% colombian (regular or decaf.)	2.00
<u>Espresso:</u> (regular or decaf.)	1.50
<u>Cafe au lait (latte)</u>	3.00
<u>Cafe viennois:</u> double espresso topped with whipped cream.	3.00
<u>Perrier Water:</u>	2.50
<u>Orangina:</u>	2.50
<u>Simonade Rieme (French):</u> sparkling lemonade (lemon, blood orange or Pomegranate) 100% natural	2.50
<u>Orange juice:</u>	2.00
<u>Coke, Diet Coke:</u>	1.50
<u>Flavored iced tea:</u>	1.50
<u>Hot tea or hot herbal tea:</u>	3.00

Absolutely no separate checks.

20% gratuity added for parties of 5 people or more.

We sell our Pate by the pound to take home with you (\$28.00/lb)