

## Les Galettes

*A galette is a savoury crêpe; it is made of buckwheat flour, so it is gluten-free. In France it is usually accompanied by cider. Normandy cider is fruitier and stronger in taste.*

### La Complète

egg and cheese \$9.50

### Addition:

Tomato \$1.50, avocado \$1.50, onion \$2, Mushroom \$3, Salad \$3

Bacon \$3, Chicken \$3, Ham \$3

Smoked salmon \$3, Leek fondue \$3, Goat cheese \$3

### La Fermière

Mushroom, onion, herbs & cream \$13.50,

with chicken or bacon \$16.50

### La Capri

Goat cheese, honey, sundried tomato and walnut with salad \$14.50

With chicken or bacon \$17.50

### La Limousine

Steak mince, onion, mushroom, tomato coulis & egg \$16.50

### La Bretonne

Mushroom, bacon, shallots, onion and tomatoes \$16.50

### La Nordique

Smoked salmon, leek fondue & lemon with salad \$16.50

### La Grancopaise

Scallops, mushroom, leek fondue, white wine sauce \$17.50

### La 3 Fromages

Cheddar, brie, blue cheese with walnut & salad \$16.50

With chicken or bacon \$19.50

### La Savoyarde

Raclette cheese, bacon, onion, potato and cream \$18.50

### Normandy cider:

Ecusson Brut

(dry)

Gl: \$6.50

Carafe (50cl): \$19.50

Bottle: \$29.50

Ecusson doux

(sweet)

Gl: \$6

Carafe (50cl): \$18

Bottle: \$28.50

### Brittany cider

Loïc Raison Brut

(dry)

Gl: \$6

Carafe (50cl): \$18

Bottle: \$28.50

Loïc Raison doux

(sweet)

Gl: \$5

Carafe (50cl): \$15

Bottle: \$22.50

## Entrées

*French onion soup* \$10.50,

Served with gratinéed toast

*Chicken liver pâté* \$12.50

Served with toast, salad & gherkins

*Goat cheese salad* \$14.50

Warm goat cheese on toast with honey,

bacon, tomato, walnut, croutons, green salad

*Les escargots de Bourgogne* \$10.50/\$19.50

½ Dzn /1 Dzn, Burgundy snails, garlic butter sauce and fresh bread

## Mains

*Bavette aux échalotes* \$20.50

Flank steak with French fries, aioli, salad, shallots & red wine sauce

*Tartiflette* \$22.50

Baked potatoes with onion, bacon and cream, topped with Reblochon cheese

*Beef Bourguignon* \$24.50

Beef and red wine casserole, with potatoes and mixed vegetables

*Coq au vin* \$24.50

Chicken leg slowly cooked in red wine, with potatoes and mixed vegetables

*Navarin d'agneau* \$24.50

Lamb leg casserole, with potatoes, baby carrots, turnip and green beans

*Entrecote sauce au bleu* \$27.50

Pan-fried Scotch fillet, gratin dauphinois, roasted vine tomato, salad and blue cheese sauce

## Les Sides

French fries \$7

Salad \$5

Gratin Dauphinois \$7

Garlic bread \$6

Green beans, tomatoes garlic butter sauce \$7

## Les crêpes simples

Lemon & sugar \$5

Jam \$5

Butter & sugar \$5

Chocolat \$5

Honey & walnut \$5

Nutella \$7

## Les crêpes spéciales

*Crêpe des alpages* \$9.50

Blueberry, whipped cream

*Crêpe White lady* \$10.50

Vanilla ice cream, chocolate sauce & Chantilly

*Crêpe martiniquaise* \$10.50

Banana, coconut, French vanilla ice cream & chocolate sauce

*Crêpe Belle-Helene* \$11.50

Poached pear, vanilla ice cream and chocolate sauce

*Crêpe Mont Blanc* \$12.50

Chestnut cream, Poached pear, Chantilly, sliced almonds

*Crêpe Suzette* \$11.50

Crêpe with orange syrup flambéed at the table with Grand Marnier

*Crêpe Calva* \$12.50

Caramelized apple with vanilla ice cream flambéed with Calvados

*Crêpe William* \$14.50

Poached pear, vanilla ice cream, caramel sauce flambéed with Brandy

## Les coupes glacées

*3 Scoops* \$8.50

vanilla, chocolate, strawberry, apple, lemon

*Banana split* \$13.50

Banana fruit, vanilla, strawberry and chocolate ice cream, whipped cream

## Special coffee

*Affogato Frangelico* \$13: Vanilla ice cream, Frangelico and coffee

*Irish coffee* \$12: Irish whiskey, coffee and whipped cream

## Coffee

Short Black, Long Black, Flat White, Macchiato \$3.50

Hot Chocolate, Latte, Chai Latte, Cappuccino, Mochaccino \$4

Café viennois, chocolat viennois \$4.50

Loose leaf tea and herbal tea \$4

## Aperitifs traditionnels

*Kir royal* \$10 (sparkling)

*Kir* \$9 (white wine)

*Kir Breton* \$8.5 (Cider)

Choices of flavour: Blackcurrant, Peach, Blackberry, Blueberry, Raspberry, Wild strawberry

*Dubonnet* \$8

Created in 1846, this French vermouth is a delicate blend of mistelles and wines, flavoured with spices and plants.

*Rinquínquin* \$8

This refreshing drink is made of Luberon white wine, peaches, peach leaves, sugar cane and alcohol.

*Pommeau de normandie* \$8

This drink is obtained by mixing unfermented apple juice mixed with 2y/o calvados. It is then aged in oak barrel for 14 months.

*Ricard* \$8

Popular in the south of France, this refreshing drink is an anis flavoured spirit

*Noix de St-Jean* \$8

Walnut liqueur, usually taken as an aperitif or to accompany blue cheese

*Pineau des Charentes* \$8

A blend of fresh juice of grapes added to aged Cognac during the harvest time.

*Guignolet* \$8

Wild cherry liqueur

*Genépi* \$9

It is a drink from the French Alps, made of several rare aromatic Alpine plants, to be consumed as a liqueur or digestif

## Les Digestifs

Calvados \$10

Cognac \$10

Absinthe \$12

Grand Marnier \$10

Armagnac \$10

Poire William \$10

## Soft drinks

Orange juice, apple juice \$3.50

Coke, coke zero \$3.50

Spicy tomato juice \$4

Lemonade \$3.50

Lemon lime & bitters \$4

Orangina, Ginger beer \$4.50

Diabolo grenadine or mint \$4