

## 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 \$2, onion \$2, Mushroom \$3, Spinach \$3, Salad \$3

Wild pork sausage \$3, Bacon \$3, Chicken \$3, Ham \$3

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

### La Fermière

Mushroom, Portobello, onion, herbs & cream \$15.50,

with chicken or bacon \$18.50

### La Capri

Goat cheese, honey, sundried tomato and walnut with salad \$15.50

With chicken or bacon \$18.50

### La Dijonnaise

Wild pork sausage, tomatoes, spinach,

potatoes, Dijon mustard sauce \$17.50

### La Nordique

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

### La Limousine

Beef mince, onion, mushroom, tomato coulis, egg & cheese \$18.50

### La Grancopaise

Scallops, mushroom, leek fondue, white wine sauce \$18.50

### La 3 Fromages

Cheddar, brie, blue cheese with walnut & salad \$15.50

With chicken or bacon \$18.50

### La Savoyarde

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

### Normandy cider:

*Ecusson Brut*

*(dry)*

Gls: \$7

Carafe (50cl): \$21

Bottle: \$35

*Ecusson doux*

*(sweet)*

Gls: \$7

Carafe (50cl): \$21

Bottle: \$35

*Brittany cider*

*Loic Raison Brut*

*(dry)*

Gls: \$7

Carafe (50cl): \$21

Bottle: \$35

*Loic Raison doux*

*(sweet)*

Gls: \$7

Carafe (50cl): \$21

Bottle: \$35

## Entrées

*French onion soup* \$10.50,

Served with gratinéed toast

*Chicken liver pâté* \$12.50

Served with toast, red onion jam & gherkins

*Goat cheese salad* \$14.50/\$19.50

Warm goat cheese on toast with honey,  
bacon, tomato, walnut, green salad

*Les escargots de Bourgogne* \$11.50/\$21.50

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

## Mains

*Pave de rump steak* \$22.50

Beef rump steak with French fries, salad, mustard

*Tartiflette* \$22.50

Potato gratin with onion, bacon and cream, grilled with Reblochon cheese

*Beef Bourguignon*, \$26.50

Beef and red wine casserole, with potatoes, bacon and vegetables

*Coq au vin* \$26.50

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

*Navarin d'agneau* \$26.50

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

*Scotch fillet of beef* \$26.50

With gratin dauphinois, Portobello mushroom, salad and blue cheese sauce

## Sides

Bread & butter \$4.50

Salad \$5

Gratin Dauphinois \$6

Garlic bread \$6

Green beans, tomatoes garlic butter sauce \$6

French fries \$6

## 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* \$11.50

Chestnut cream, Poached pear, Chantilly, sliced almonds

*Crêpe Suzette* \$11.50

Crêpe with orange syrup flambéed at the table with Grand Marnier

*Crêpe Calva* \$13.50

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

*Colonel* \$11.50: Lemon sorbet, vodka

*Normande* \$11.50: Apple sorbet, calvados

## Special coffee

*Affogato Frangelico* \$12: Vanilla ice cream, Frangelico and coffee

*Normand* \$12: Calvados, coffee and whipped cream

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

## Coffee

*Short Black, Long Black, Flat White, Macchiato* \$4

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

*Café viennois, chocolat viennois* \$4.50

*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* \$9

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

### *Rinquínquin* \$9

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

### *Pommeau de normandie* \$9

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* \$9

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

### *Noix de St-Jean* \$9

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

### *Pineau des Charentes* \$9

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

### *Chouchen* \$9

Breton equivalent of mead, it is made from the fermentation of honey and mineral water. It is a fragment of Brittany's Druidic heritage

### *Guignolet* \$9

Wild cherry liqueur

### *Genépi* \$10

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 fine/15years old \$10/\$15

Cognac fine/VSOP \$10/\$13

Absinthe \$12

Grand Marnier \$10

Armagnac fine/XO \$10/\$15

Poire William \$10

Green Chartreuse \$13

## Soft drinks

Orange juice, apple juice \$4.50

Coke, coke zero \$4.50

Spicy tomato juice \$4.50

Lemonade \$4.50

Lemon lime & bitters \$4.50

Orangina, Ginger beer \$4.50

Diabolo grenadine or mint \$5

# Brunch

Served Saturday and Sunday 9am till 3pm

## French toast:

With cooked banana, bacon & maple syrup \$14.50

## Omelette:

With salad, toast and chutney with ham & cheese \$15.50

or smoked salmon and goat cheese \$15.50

## Bacon & eggs:

Eggs any style, roasted vine tomato, streaky bacon, toasts \$9.50

And wild pork sausage \$12.50

## Œufs Garde-Manger:

Eggs any style, roasted tomatoes, bacon & sausage,  
creamy mushroom and Brie cheese with toasts \$18.50

## Œufs Benedicte:

Poached eggs, hollandaise, roasted vine tomatoes, spinach and toasts \$15.50,  
with smoked salmon or bacon \$18.50

## French breakfast:

Croissant, toasted baguette,  
jam & butter, fruit juice and regular coffee \$12.50

# Sandwiches

## Ham & cheese croissant:

Served with salad \$7.50

## Croque Monsieur:

Toasted ham sandwich, with salad \$9.50

## Croque Madame:

Croque Monsieur with a fried egg \$10.50

Coffee and croissant \$7.50