

## 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, tomato, spinach,

potato, Dijon mustard sauce \$19.50

### La Nordique

Smoked salmon, leek fondue & lemon with salad \$18.50

### La Limousine

Beef mince, onion, mushroom, tomato ketchup,

egg & cheese \$20.50

### La Grancopaise

Scallops, mushroom, leek fondue, white wine sauce & salad \$21.50

### 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 \$19.50

### Normandy cider:

Ecusson Brut

(dry)

Gls: \$7.50

Carafe (50cl): \$22.50

Bottle: \$33.50

Ecusson doux

(sweet)

Gls: \$7

Carafe (50cl): \$21

Bottle: \$31.50

Brittany cider

Loic Raison Brut

(dry)

Gls: \$7

Carafe (50cl): \$21

Bottle: \$31.50

Loic Raison doux

(sweet)

Gls: \$6

Carafe (50cl): \$18

Bottle: \$27

## Entrées & salads

*French onion soup* \$11.50,

Served with gratinéed emmental and crouton

*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

*Scallops salad* \$17.50/ \$23.50

Pan-seared scallops, beetroot, toasted walnut, greens, lemon dressing

*Les escargots de Bourgogne* \$12.50/\$23.50

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

## Mains

*Pave de rump steak* \$27.50

Beef rump steak with French fries, salad, mushroom sauce

*Tartiflette* \$27.50

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

*Beef Bourguignon* \$29.50

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

*Canard à l'orange* \$29.50

Confit duck leg, served with potatoes, beetroot, baby onions and orange sauce

*Souris d'agneau braisée* \$29.50

Red wine braised lamb shank, creamy potato mash, green peas & bacon, vegetables

*Scotch fillet of beef* \$29.50

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

## Sides

Bread & butter \$5

Salad \$6

Gratin Dauphinois \$7

Garlic bread \$7

Green beans, tomatoes garlic butter sauce \$7

French fries \$8

## Homemade desserts and cheeses

*French cheeses selection* \$17.50

*Cold meat platter* \$17.50

*Blackboard desserts* \$10.50

## Les crêpes simples

Lemon & sugar \$5

Butter & sugar \$5

Honey & walnut \$5

Jam \$5

Chocolat \$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* \$11.50

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* \$12.50

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* \$13: 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* \$5

*Café viennois, chocolat viennois* \$5.50

*"Harney and sons" selection of tea and herbal tea* \$4

## Aperitifs traditionnels

*Kir royal* \$11 (sparkling), *Kir* \$9.50 (white wine), *Kir Breton* \$8.5 (Cider)

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

### *Dubonnet* \$10

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

### *Rinquiquin* \$10

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

### *Pommeau de normandie* \$10

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* \$10

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

### *Noix de St-Jean* \$10

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

### *Pineau des Charentes* \$10

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

### *Guignolet* \$10

Wild cherry liqueur

### *Lillet blanc* \$10

It is a blend of 85% Bordeaux region wines and 15% macerated liqueurs, mostly citrus liqueurs. It is then stirred in oak vats. During the aging process, Lillet is handled as a Bordeaux wine

### *Genépi* \$12

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

## Homemade muesli

Served with fresh fruit, yogurt and honey \$12.50

## French toast:

With cooked banana, bacon, blueberry compote & maple syrup \$18.50

## Omelette:

With salad, toast and chutney with ham & cheese \$17.50  
or smoked salmon and goat cheese \$17.50

## Bacon & eggs:

Eggs any style, roasted vine tomato, streaky bacon, toasts \$11.50  
And wild pork sausage \$14.50

## Eggs Garde-Manger:

Eggs any style, roasted tomatoes, bacon & sausage,  
creamy mushroom and Brie cheese with toasts \$19.50

## Eggs 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

## Coffee and croissant \$7.50

# 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

# Baguette sandwich (with fries + \$5)

Vietnamien: Chicken liver pate, cucumber, carrot, coriander \$14

Parisien: Ham, Emmental cheese, gherkins, butter, salad \$10

Chèvre: Goat cheese, fines herbes, Proscuitto ham, semi-dried tomato, salad \$14