



Lunch Menu

Appetizers

<i>Assiette de Charcuterie, Champignons à la Grecque</i> Charcuterie Platter, Pâté, Prosciutto, Mortadelle and Salami, "Mushrooms à la Grecque"	\$ 12.50
<i>Salade de Betteraves Rouges et Jaunes au Bleu et Noix de Pécan</i> Red and yellow Heirloom Beet salad with Crumbled Bleu Cheese and Toasted Pecan Nuts	\$ 9.50
<i>Soupe à l'Oignon Gratinée au Gruyère</i> French Onion Soup topped with Baked Gruyère Cheese	\$ 8.00
<i>Soupe de Courge</i> Butternut Squash Soup	\$ 8.00
<i>Soupe de Petit Pois et sa Crème Fraîche</i> Green Pea Soup with Crème Fraîche	\$ 8.00
<i>Tartine Parisienne et sa Salade Verte</i> Open-Faced Sandwich with white Ham, Gruyère Cheese and Salad	\$ 8.50
<i>Salade d'Endives au Bleu et Chimay, Pecans Rôties, Pommes Gala</i> Belgian Endive Salad with Bleu & Chimay Cheeses, Roasted Pecans and Sliced Gala Apples	\$ 8.95
<i>Croustillant de Chèvre Chaud, Courgettes, Aubergines, Tomates et sa Salade Verte</i> Crispy Goat Cheese, Grilled Zucchini, Eggplant and Tomato served with a Green Salad	\$ 9.50
<i>Quiche aux Poireaux, Salade Verte</i> Leek quiche, served with a green salad	\$ 9.50
<i>Salade de Lentilles et sa Truite Fumée, Vinaigrette Balsamique</i> Lentil Salad with Smoked Trout and Balsamic Dressing	\$12.00

Main Courses

<i>Salade de Canard Confit, Purée de Pommes de Terre et Salade Verte</i> Duck confit Salad, Olive and Parsley Mashed Potatoes, Mixed Green Salad	\$ 14.00
<i>Onglet de Bœuf, Sauce au Poivre Vert, Pommes Frites et Salade Verte</i> Hanger Steak with Green Peppercorn Sauce, served with French Fries and Mixed Greens	\$ 18.95
<i>Et Voila ! Burger au Chimay avec Frites et Salade</i> Et Voila! Burger with Ground beef, Bacon and Chimay, served with salad and French fries	\$ 16.95
<i>Saumon Grillé et sa Caesar Salade, Sauce Vierge</i> Grilled Salmon served with Half Caesar Salad and Virgin Sauce	\$ 18.00
<i>Carbonnade à la Flamande, pommes frites</i> Flemish beef stew simmered in dark beer, served with French fries	\$ 18.95
<i>Casserole de Moules Marinière, pommes frites</i> Steamed mussels with a garlic white wine sauce, served with French fries	\$ 16.50
<i>Casserole de Moules au Pastis, pommes frites</i> Steamed mussels with Pastis liqueur sauce, tomatoes, shallots, saffron, served with French fries	\$ 18.00
<i>Truite Grillée, Haricots Verts, Purée de Pomme de Terre et Sauce au Champagne</i> Grilled Trout served with Green Beans, Mashed Potato and Champagne Sauce	\$ 19.50

Desserts - \$ 8.00

Brussels Waffle with Rhubarb and Chantilly Cream	Trio of Sorbets, Lemon, Mango and Raspberry
Mama's Chocolate Mousse	Profiterole Vanilla ice cream Chocolate Sauce
Pistachio Tart with Raspberry Sorbet	Dame Blanche
Grandma's Apple Tart with Hoegaarden Beer Ice Cream	

When placing your order, please inform your server of any food allergies.
Consuming raw or undercooked foods may increase your risk of food-borne illness.