



Lunch Menu

Appetizers

Assiette de Charcuterie, Choux Fleur au Vinaigre	\$ 12.50
<i>Charcuterie Platter, Rillettes, Prosciutto, Mortadelle and Salami, pickled Cauliflower</i>	
Soupe à l'Oignon Gratinée au Gruyère	\$ 8.00
<i>French Onion Soup topped with Baked Gruyère Cheese</i>	
Soupe de Potiron	\$8.00
<i>Pumpkin Soup, topped with Pumpkin Seeds and Pumpkin Oil</i>	
Salade de Betteraves Rouges et Jaunes au Bleu et Noix de Pécan	\$ 9.50
<i>Red and yellow Heirloom Beet salad with Crumbled Blue Cheese and Toasted Pecan Nuts</i>	
Salade d'Endives au Bleu et Chimay, Pécans Rôties, Pommes Gala	\$ 8.95
<i>Belgian Endive Salad with Bleu & Chimay Cheeses, Roasted Pecans and Sliced Gala Apples</i>	
Croustillant de Chèvre Chaud et sa Salade Verte	\$ 9.50
<i>Warm Goat Cheese served on top of a Toast with a Green Salad</i>	
Quiche aux Poireaux, Salade Verte	\$ 9.50
<i>Leeks Quiche served with a green salad</i>	
Tartare de Saumon et Salade de Concombre	\$12.00
<i>Salmon Tartar served with a Creamy Cucumber Salad and Toasted Bread</i>	
Salade de Céleri et Pommes Vertes et sa Truite fumée, Vinaigrette Balsamique	\$12.00
<i>Smoked Trout on a bed of Celery Remoulade and Granny Smith Apples, Balsamic Vinaigrette and Hazelnut Oil</i>	

Main Courses

Pavé de Saumon Grillé, Purée de Pommes de Terre et Radis, Sauce Dijonaise	\$ 19.95
<i>Grilled Salmon served with Mashed Potatoes and diced Daikon Radishes, Creamy Mustard Sauce</i>	
Truite Grillée, Tombée d'Épinards et sa Sauce au Champagne	\$ 19.50
<i>Grilled Trout served with Sautéed Baby Spinach, and a Champagne Sauce</i>	
Omelette fromage aux champignons ou jambon, pommes frites, salade	\$ 10.50
<i>Cheese Omelet with ham or mushrooms, served with Belgian Frites and green salad</i>	
Merguez, Pommes Frites et Salade Verte	\$16.00
<i>Spicy Lamb Sausage served with Belgian Frites and Mixed Greens</i>	
Onglet de Bœuf, Sauce au Poivre Vert, Pommes Frites et Salade Verte	\$ 19.95
<i>Hanger Steak with Green Peppercorn Sauce, served with Belgian Frites and Mixed Greens</i>	
Et Voila! Burger au Chimay avec Frites et Salade	\$ 16.95
<i>Et Voila! Burger with Ground beef, Bacon and Chimay, served with Belgian Frites and Mixed Greens</i>	
Carbonnade à la Flamande, Pommes Frites	\$ 18.95
<i>Flemish Beef Stew simmered in Dark Beer, served with Belgian Frites</i>	
Casserole de Moules Marinières, Pommes Frites	\$ 16.50
<i>Steamed Mussels with a Garlic White Wine Sauce, Served With Belgian Frites</i>	
Casserole de Moules Diable, Pommes Frites	\$ 19.00
<i>Steamed Mussels, Garlic White Wine Sauce, with Tomatoes, Shallots, Lobster Bisque, Belgian Frites</i>	
Burger de Moules, Sauce Aioli et ses Chips de Patates Douces	\$15.95
<i>Mussels Burger served with Sweet Potatoes Fries and an Aioli Sauce</i>	

Specialty Panini Menu

\$9.95

- **The belgo Panini**
Spicy Lamb Sausage, Tomatoes, Fries and Garlic Mayonnaise served with Green Salad
- **The Frenchy Panini**
Ham, Gruyere Cheese, Brie, Dijon Mustard served with Green Salad
- **The Italo Panini (Vegetarian Option)**
Tomatoes, Mozzarella and Pesto Sauce served with Green Salad