Et Voila!

APPETIZER

BUTTERNUT SQUASH SOUP 13.50 GFO
With Sour Cream, Croutons, Chives

SALMON TARTARE 18.00
Cilantro, Fried Green Lentils, Curry Mayonnaise

SHIITAKE MUSHROOM LOBSTER CROQUETTE 20.50
Croquettes with Lobster,Shrimp, scallop. Lobster Bisque & Leeks Julienne

SALADS

''SALADE DE CHÊVRE CHAUD''* 14.50 GFO
Bed of Green Salad, Warm Goat Cheese, Toasted Pecan and Chestnut Brioche, Liege Syrup

BELGIAN ENDIVE SALAD* 14.50
Bleu & Chimay Cheese, Roasted Pecan, Gala Apples, Shallots, Endive Dressing

BEET SALAD* 14.50
Feta Cheese, Grapefruit Supreme, Cashew Nuts, Chives, Green Onions, Citrus Dressing

CAESAR SALAD GFO **14.50**
Shaved parmigiano Reggiano, Croutons, Boqueron Anchovies, Caesar Dressing

CHICKEN LIVER MOUSSE 16.95 GFO
Organic Amish Chicken Liver, Shallots, Cream, Porto Jelly, Red Wine Onion Chutney, Toasted Country Bread

FOIE GRAS TERRINE* 42
Foie Gras Terrine Slice Served With Homemade Brioche Bread, Liege Syrup

SIDES DISHES

Sauteed Brussels Sprouts & Pancetta 12
Sauteed Baby Spinach 12
Green Lentils Du Puy 12
Organic Mix Green Salad 7.95
Caesar Salad Side 9
Belgian Fries or Sweet Potato Fries 10
Mashed Potato 10
Cavatelli Pasta & Cheese 9.25
6 Comte Cheese Puffs 9
Extra Basket of Baguette & butter 4.5

KIDS CORNER

Until 12 Years Old

CHICKEN FINGERS 13.00
Chicken Tenders Served with Belgian fries

CAVATELLI BOLOGNAISE KIDS 17.00
Homemade Cavatelli Pasta with Bolognaise Sauce

CAVATELLI AU BEURRE 13.00
Homemade Ricotta Pasta with Butter and Parmesan Cheese



*DISH MAY CONTAIN NUTS AND/OR SHELLFISH
BEFORE ORDERING, PLEASE LET US KNOW OF ANY FOOD ALLERGIES
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness
Vegeterian/Pescaterian Gluten Free GFO Gluten Free Option

We do not recommend taking Mussels Leftovers Home
Split Plates Are Subject to an additional $4 dollars Charge
First bread basket is complimentary; all others will be charged $4.50
Any Substitution in the menu is Subject to an Additional Charge of $4
Automatic 20% Gratuity add to all large party greater than 5 guests.

MAINS

FROM THE SEA

GRILLED NORWEGIAN SALMON 32
Du Puy Lentils, Dijon Mustard Sauce

WHOLE NORWAY SOLE MEUNIERE MKP GFO
Butter, Parsley, Lemon, Capers, Served with Sauteed Baby Spinach and Mashed Potato

NORTH CAROLINA TROUT 32.95
Served with Sauteed Baby Spinach, Mashed Potato & Champagne Sauce

PAN SEARED HOKKAIDO SCALLOPS 38
Butternut Gratin, Roasted Chicken & Thyme Jus

BELGIAN STEAMED MUSSELS

BANG ISLAND MUSSELS SERVED WITH BELGIAN FRIES GFO

MARINIERE 29.50
White Wine, Leeks, Celery, Onions, Garlic, Butter

BOUILLABAISE 33
Tomatoes, Parsley, Fennel, Pastis, Saffron, Confit Cherry Tomatoes, Confit Fennel, Confit Garlic

DIJONNAISE 33
Dijon Mustard Cream, Dijon Seeds, White Wine, Leeks, Pickled Carrots

FROM THE LAND

CREEKSTONE FARMS PREMIUM BLACK ANGUS BEEF
ALL OUR MEAT ARE SERVED WITH OUR FAMOUS BELGIAN FRIES

HANGER STEAK 39.50 GFO
French Green Peppercorn Sauce

ROASTED TURKEY SUPREME 39
Served with Potatoes Pancake, Brussel Sprouts with Porto Cranberries Sauce

BEEF TARTARE 32 GFO
Shallots, Chives, Capers, Cornichons, Tabasco, Worcestershire Sauce, American Sauce

BELGIAN BEEF STEW 36.95
Marinated in Belgian Beer, Served with Mashed Potatoes

DUCK LEG CONFIT 39.95
Slowly cooked Duck Leg Served with Olives Mashed Potato, Red Wine Sauce

PASTA'S

ET VOILA VEGETARIAN PASTA 26.95
Homemade Zucca Pasta served with Vegeterian Mushroom Ragu, Tomatoes, Shallots, Garlic, Parmesan, Gruyere

RIGATONI BOLOGNAISE 26.95
Ground Beef, Berkshire Pork, Veal, Italian Sausage, Tomato, Garlic, Onions, 24 months Aged Parmesan Cheese

CAVATELLI MAC & CHEESE 26.95
Salpicon Mushroom, White Mushrooms, Mornay Mushroom Sauce