

Les Soupes

Soupe du Jour	Soup of the day *	\$7.00
Soupe de Tomate au Basilic	Tomato soup with fresh basil, extra virgin olive oil	\$7.50
Velouté Frais aux Concombres	Chilled cucumber soup	\$7.50
Soupe à l'Oignon Gratinée	Traditional french onion soup topped with crouton and gruyère *	\$8.00

Les Hors d'Hoœuvre

Pâté de Campagne	House-made country style pâté *	\$8.50
Rillettes de Canard	House-made Tender duck confit pâté *	\$8.50
Escargots Beurre d'Ail	Baked escargots in shell with garlic and herbed butter *	\$8.50
Pissaladière	Provençale tart, onion, anchovy and niçoise olive served with a side of mesclun	\$9.00
Tarte Méridionale	Onion, goat cheese and roasted red pepper tart with a side of mesclun	\$9.50
Crevettes Grillées	Grilled jumbo shrimps, avocado, red onion and citrus fruits, ginger sauce	\$10.50

Les Salades

Salade Lavandou	Farm-fresh mesclun greens and house vinaigrette *	\$7.00
Salade de Fenouil	Fennel with celery, apples, walnuts and Roquefort in a walnut dressing	\$9.00
Salade de Betterave	Red beet, goat cheese crumbles, candied pecans, pomegranate dressing	\$9.50
Salade St Tropez	Avocado, bell pepper, grilled eggplant, tomato, cucumber, herb vinaigrette	\$10.50
Salade Niçoise	Fresh tuna, tomato, young green bean, potato, egg, anchovy, niçoise olives	\$12.50

Les Assiettes *Special plates for main course or for sharing*

L'Assiette Provençale	Vegetarian Plate -grilled zucchini, yellow squash, tomato, red onion and herbs on a skewer, artichoke flan, sautéed spinach, bell pepper ragout, soft polenta	\$18.50
L'Assiette de Charcuterie	Assorted Cold Cuts and Pâtés served with pearl onions, cornichons, and niçoise olives	\$16.50
L'Assiette de Fromages	Assorted Cheeses served with sea salt butter, extra virgin olive oil and roasted country bread	\$15.50

Les Pâtes

Pâtes fraîches
pasta with seafood,

Pre-Theatre Menu

From 5:00 pm until 6:45 pm enjoy an
appetizer and an entree for only \$21.50

Choose from dishes marked with an *

Fraîches

aux Fruits de Mer Fresh
tomato, garlic & olive oil *

\$17.50

Pâtes fraîches aux Légumes Fresh pasta with vegetable, pesto and parmesan * \$16.50

Les Viandes

Poulet Rôti	Half cornish hen “au jus” roasted to perfection, served with garlic mashed potato and ratatouille *	\$19.00
Onglet Grillé	A classic french combination of grilled hanger steak and pommes frites with a shallot and red wine reduction *	\$20.00
Canard au Romarin	Duck magret, rosemary and lavender sauce, served with soft polenta and red bell pepper ragôut	\$24.00
Boeuf au Poivre	Sautéed beef filet in a light peppercorn cream sauce, petite vegetables and frites gaufrettes	\$25.00
Côtelettes d’Agneau	Lamb chops grilled with thyme and served with garlic comfit, young haricots verts and oven roasted potatoes	\$26.50

Les Poissons et Coquillages

Pavé de Saumon sur Risotto	Grilled salmon steak served over risotto with sautéed petite vegetable *	\$21.50
Loup de Mer	Grilled Mediterranean seabass served with a warm penne pasta salad tossed with sun-dried tomatoes, sautéed spinach and artichokes*	\$22.00
Cassolette du Pêcheur	Seafood stew of clams, mussels, shrimp and white fish in a tomato and white wine sauce. Served with grilled country bread topped with garlic aioli	\$23.00
Roulade de Lotte	Monkfish and shrimp wrapped in grilled eggplant served over a sautéed tomato, basil and black olive ragôut	\$24.00

Les Moules

Steamed Mussels	in your choice of broth. Served with pomme frites *	\$17.50
• Marinière	shallot and herbs	
• Provençale	pastis, tomato, basil	
• Gruyère et Romarin	rosemary, swiss cheese, light cream	

Parties of 6 or more, 18% gratuity

(Consuming raw or undercooked meat, poultry, seafood or egg may increase your risk of food-borne illnesses)