

Soupes

Soupe du Jour	Soup of the day *	\$7.00
Soupe de Moules aux Épinards et Safran	Mussels and spinach in a saffron cream soup	\$7.50
Soupe à l'Oignon Gratinée	Traditional french onion soup topped with crouton and gruyère *	\$7.50

Hors d'Œuvre

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
Paupiette d'Aubergine	Grilled eggplant filled with tomato, pesto and parmesan	\$9.00
Pissaladière	Provençale tart, onion, anchovy and niçoise olive with a side of mesclun	\$9.00
Tarte Méridionale	Onion, goat cheese and roasted red pepper tart with a side of mesclun	\$9.50

Salades

Salade Lavandou	Farm-fresh mesclun greens with fine herbs and house vinaigrette *	\$7.00
Salade de Fenouil	Fennel with celery, apples, walnuts and Roquefort in a walnut vinaigrette	\$9.00
Salade Cézanne	Mixed greens served with fingerling potatoes, eggs, haricots vert, tomatoes, black olives and shallots in an herbed vinaigrette	\$9.00

L'Assiette de Fromages

Assorted French Cheeses	served with dried fruits and warm country bread	\$14.50
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Les Moules

Steamed Mussels	in your choice of broth. Served with pomme frites *	\$17.50
• Marinière	shallot and herb	
• Provençale	pastis, tomato, basil	
• Safran	saffron and cream	

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 *

Les Pâtes Fraîches

Pâtes fraîches aux Fruits de Mer	Fresh pasta with seafood, tomato, garlic & olive oil *	\$17.50
Pâtes fraîches aux Légumes	Fresh pasta with vegetable, pesto and parmesan *	\$16.50

Les Viandes

Volaille aux Herbes de Provence	Herbed chicken breast served with fingerling potatoes and ratatouille *	\$18.50
Onglet Grillé	A classic french combination of grilled hanger steak and pommes frites with a shallot and red wine reduction *	\$19.50
Canard au Romarin	Duck magret, rosemary and lavender sauce, served with polenta and roasted red bell pepper ragoût	\$24.00
Boeuf au Poivre	Sautéed beef filet in a light peppercorn cream sauce, petite vegetables and frites gaufrettes	\$23.50
Côtelettes d'Agneau	Lamb chops grilled with thyme and garlic, served with haricot vert and white bean stew	\$25.00

Les Poissons et Coquillages

Pavé de Saumon sur Risotto	Grilled salmon steak served over a bed of asparagus and mushroom risotto *	\$21.50
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 *	\$21.50
Loup de Mer	Grilled rockfish over a bed of warm penne pasta salad tossed with sun-dried tomatoes, sautéed spinach and artichokes	\$22.00
Roulade de Lotte	Monkfish and shrimp wrapped in grilled eggplant served over a sautéed tomato, basil and black olive ragoût	\$24.00

Les Assiettes de Légumes

Risotto aux Asperges et Champignons	Green asparagus and mushroom risotto *	\$15.50
L'Assiette Provençale	Your choice of five assorted vegetable dishes *	\$17.50
	Ratatouille	Frites Gaufrettes
	Sautéed Spinach	Roasted Red Pepper and Sweet Onion Ragoût
	Fingerling Potatoes	Sautéed Haricots Verts
	Petit Vegetables	Grilled Eggplant

Parties of 6 or more, 18% gratuity
(Consuming raw or undercooked meat, poultry, seafood or egg may increase your risk of food-borne illnesses)