

Les 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

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	\$8.00

Les Petites 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	\$8.50

L'Assiette de Fromages

Assorted French Cheeses	served with mixed greens, nuts and warm country bread	\$14.50
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Menu du Jour

Soup du Jour or Salad Lavandou
Main Course Special of the Day
Mini Sweet and Coffee
\$18.50

Pasta Menu

Soup du Jour or Salad Lavandou
Pasta Special of the Day
Mini Sweet and Coffee
\$16.50

Les Plats

Salade de Poulet au Curry	Tender chicken, pineapple, raisins, celery and toasted almonds tossed in curry dressing and served with mixed greens	\$14.50
Salade Cézanne	Mixed greens served with fingerling potatoes, eggs, haricots vert, tomatoes, black olives and shallots in an herbed vinaigrette	\$15.50
Pissaladière et Salade	A traditional lunch recipe from Nice! A doughy crust is topped with onion compote, anchovies and black olives then baked golden brown and served with a salad	\$14.50
Tarte Méridionale et Salade	This twist on the traditional pissaladière is topped with onion compote, red bell peppers and warm goat cheese. Served with a salad	\$15.50
Quiche du Jour et Salade	Homemade quiche of the day served with a side of mixed greens	\$14.50
Sandwich du Jour et Frites	Sandwich of the day served with pommes frites	\$14.50
Volaille aux Herbes de Provence	Herbed chicken breast served with fingerling potatoes and ratatouille	\$17.50
Onglet Grillé	A classic french combination of grilled hanger steak and pommes frites with shallot and red wine reduction	\$18.50
Émincé de Boeuf	Grilled filet mignon in a garlic and parsley butter sauce with haricots vert	\$18.50
Lotte et Aubergine	Monkfish served with grilled eggplant over a tomato and basil ragout	\$18.50
Pavé de Saumon	Salmon steak drizzled with olive oil and served with sautéed spinach	\$17.50

Les Moules

Steamed Mussels	in your choice of sauce. Served with pomme frites	\$17.50
	<ul style="list-style-type: none">• Marinière shallot and herb• Provençale pastis, tomato, basil• Safran saffron and 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)