



Scan me and get
our menus
in your language



DINNER MENU

FROM 5PM TO CLOSE

ALL DISHES ARE AVAILABLE TO TAKE AWAY
RESERVATIONS AND TO GO (941)-220-7189
Split plate fee \$6 - Mastercard and Visa accepted
20% Tips will be added for parties of 6 and more

POUR COMMENCER

- Soupe à l'oignon gratinée 8.00**
Classic French onion soup topped with melted cheese
- Escargots au beurre d'ail persillé 10.00**
6 snails in parsley garlic butter
- Salade de Tomates "Méditerranéan Style" 12.00**
Tomato salad with Fresh Mozzarella cheese, ExtraVirgin Olive Oil and Fresh Basil
- Foie gras de canard 19.00**
Traditional Duck "Foie gras" served with French baguette
- Terrine campagnarde 11.00**
Traditional French "Farmhouse" Pâté

POISSONS ET FRUITS DE MER

- Noix de Saint Jacques "Côté France" 29.50**
Fresh pan seared scallops "Côté France-Style" with Side of the day. (Ask Server for Side)
- Poisson frais du jour**
Fish of the day- Ask Server
- Specials**
Ask server for Special

VIANDES ET VOLAILLES

- Faux-Filet Boeuf Sauce au Poivre 28.00**
New York Strip Steak served with Peppercorn sauce and Side of the day. (Ask server for Side)
- Bœuf Bourguignon 24.50**
Beef Bourguignon stewed in red wine with mushrooms, bacon, onions, herbs and Side of the day (Ask Server for Side)
- Poulet rôti au Jus 20.50**
Half semi boneless roasted chicken with Side of the day. (Ask Server for Side)
- Specials**
Ask server for Special

VÉGÉTARIEN

- Vegetarian Dish 17.00**
Creamy Risotto and Veggies "Ratatouille"

* Consuming raw or undercooked meat, poultry, seafood, shellfish or egg may increase your risk of foodborne illness.

APÉRITIFS

Mimosa champagne brut and orange juice	10.00
Kir white wine and « crème de cassis »	9.00
Kir Royal champagne and « crème de cassis »	10.00

FRAIS!

Soda (can) Coke, Diet Coke, Sprite	2.20
Orange or Mix Berries juice	2.50
Orangina French Sparkling Citrus beverage	3.50
Small bottled water	2.30
Large bottled water	3.90
Perrier, San Pellegrino small	3.50
Perrier, San Pellegrino large	5.50
Regular Iced Tea or Ice Coffee	2.00

CARTE DES VINS

LES BULLES

Vin Mousseux Brut <i>A pale yellow color, the wine is balanced and interlaced with vinous aromas and fruit.</i>		
Champagne aoc AOC, Brut <i>The color is clear and deep old gold hue. Intense notes of apple and peach.</i>		

VINS BLANCS

Sauvignon Pays d'Oc IGP Pays d'Oc <i>A wonderful bouquet and vivid, yellow-green color, Dry and attractive fruit flavor.</i>	7.50	29.00
Chardonnay Pays d'Oc IGP Pays d'Oc <i>Brilliant Color, yellow gold robe, intense nose, notes of vanilla, fresh citrus touch.</i>	7.50	29.00
Pinot Grigio Italy Pinot Grigio <i>Pale Yellow, intense bouquet, acacia and nutmeg nose with a wide and supple body.</i>	8.00	31.00
Bordeaux aoc AOC Sauvignon <i>Pale gold color, fresh and fruity, floral perfume, lemons aromas and tangerine, .</i>	8.00	31.00
Riesling, Alsace aoc AOC Riesling <i>Elegant, manly, exquisitely fruity offering a bouquet of great finesse with floral or mineral nuances. Vegetable notes on the nose.</i>	9.00	35.00
Vouvray aoc Loire AOC Chenin Blanc -Semi Dry <i>Delicate, white-flower aromatic, A smooth palate with a dry, exotic finish.</i>	-	45.00
Sancerre aoc Loire AOC Sauvignon <i>Pale yellow with green highlights. Very expressive nose with fruity notes. Floral and mineral nuances come support a nice freshness.</i>	-	49.00
Pouilly Fuissé aoc Bourgogne AOC Chardonnay <i>Brilliant color. mineral notes, hazelnuts, grapefruit, breadcrumb, buttery brioche. Fine and elegant</i>	-	49.00

VINS ROSÉS

Rosé de Provence aoc AOC dry <i>On the nose, gooseberries, and light floral notes. Berries and minerality on the palate. Light acidity.</i>	9.00	35.00
Rosé d'Anjou aoc AOC Semi-dry <i>Salmon color, famous fine grapes (Grolleau & Gamay). Fruity, taste of red berries.</i>	9.00	35.00

VINS ROUGES

Cabernet Sauvignon Pays d'Oc IGP Pays d'Oc <i>Dense purple, raspberry and rhubarb, soft spice, elegant tannin, velvet wine.</i>	7.50	29.00
Pinot Noir Pays d'Oc IGP Pays d'Oc <i>Red with Violet Highlight color, cherry aromas. A powerful and elegant wine.</i>	7.50	29.00
Merlot Pays d'Oc IGP Pays d'Oc <i>Ruby dark red, plum and berry, Firm and Flavorful and tobacco accents on the finish.</i>	8.00	31.00
Bordeaux aoc AOC Merlot / Cabernet Blend <i>Brilliant highlight, blackcurrant fragrance and beautiful tannin, suave and rounded Body.</i>	8.00	31.00
Beaujolais Villages AOP AOP Gamay 100% <i>Shiny purple colour, generous in mouth with flavour of cherries.</i>	10.00	39.00
Côtes du Rhône aoc AOC Grenache / Syrah <i>Dark Purple. Medium intensity, blackfruits and sipcy, medium acidity, light tannin, medium finish, raspberry, black pepper and minerality.</i>	10.00	39.00
Malbec, Cahors aoc AOC Malbec <i>Dark red with purplish highlight, red and black-skinned fruit and notes of jam and spice.</i>	10.00	39.00
Bourgogne aoc AOC Pinot Noir <i>Dress of red and purple, diversified aromas, soft on the palate. Pleasant to drink young.</i>	-	49.00
Saint-Emilion aoc AOC Merlot / Cabernet franc <i>Deep purple colour, this wine has floral and fresh fruit aromas delicately woody.</i>	-	59.00
Châteauneuf du Pape aoc AOC <i>Red Rubis Dress with raspberries tints, fresh and fruity, touch of cherry and spice, elegant tannins.</i>	-	59.00

VINS DOUX

Muscate de Rivesaltes aop AOP Muscat/sweet wine <i>Pale gold, glints of light green. Vivacious, long lasting on citrus aromas.</i>	12.00	47.00
Rivesaltes Grenat aop AOP Grenat/ sweet wine <i>Deep garnet color, notes of cherry, and spice, cooked fruit and prunes.</i>	12.00	47.00
Floc de Gascogne aoc Traditional sweet aperitif of the Gascogne region	12.00	47.00

CORK FEES \$18 BY BOTTLE

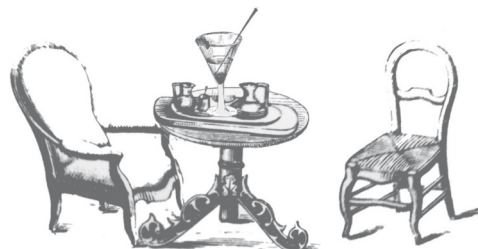
* Consuming raw or undercooked meat, poultry, seafood, shellfish or egg may increase your risk of foodborne illness.

BIÈRES BOUTEILLES

La Ch'ti French bottled beer Acl 6.4%	5.50
Stella Artois, bottled beer bottled beer	4.90
Bud Light Bud Light bottled beer	4.50
La Cadette French bottled beer Acl 5%	4.90

CHAUD!

Regular House Coffee or Decaf	2.30
Espresso Nespresso Capsule	3.00
Double Espresso Nespresso Capsule	4.50
Regular Tea	2.30
Cappuccino Nespresso Capsule	3.80
Milk	2.00
Hot Chocolate	3.50



10.00 39.00

- 65.00

7.50 29.00

7.50 29.00

8.00 31.00

8.00 31.00

9.00 35.00

- 45.00

- 49.00

- 49.00

9.00 35.00

9.00 35.00

7.50 29.00

7.50 29.00

8.00 31.00

8.00 31.00

10.00 39.00

10.00 39.00

10.00 39.00

- 49.00

- 59.00

- 59.00

12.00 47.00

12.00 47.00

12.00 47.00