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DINNER MENU

FROM 5.30PM TO 9PM

ALL DISHES ARE AVAILABLE TO TAKE AWAY
RESERVATIONS AND TO GO (941)-220-7189

POUR COMMENCER

Escargots au beurre d'ail persillé 8.90

6 snails in parsley garlic butter

Soupe à l'oignon gratinée

Onion soup 10oz: 7.50 Onion Soup 14oz: 9.50
Classic French onion soup topped with melted cheese

Terrine campagnarde 10.90

Traditional French "Farmhouse" Pâté

Tarte fine Provence-Style 8.90

puff pastry with sliced tomatoes, Provence herbs, olive oil, tomato coulis and Swiss cheese

POISSONS ET FRUITS DE MER

Noix de Saint Jacques à la plancha 28.90

Fresh pan seared scallops, sweet curry sauce, Linguini and Tomatoes "Provençale".

Brochette de crevettes 21.90

sautéed shrimp skewer served with rice, fresh herbs, tomato coulis and pepper confit

Filet de poisson frais du jour

Fresh fish filet of the day
Market price

VIANDES ET VOLAILLES

Bœuf Bourguignon 21.90

Traditional Beef Bourguignon stewed in red wine, served with turned potatoes

Steak "Côté France" 28.90

Beef tenderloin, Pepper sauce or Butter "Maître d'hôtel", and side of the day

Magret de canard 25.90

grilled duck breast with honey and rosemary, served with "gratin dauphinois"

Poulet sauce Chasseur 18.90

Chicken baked with mushrooms, onions, tomatoes, garlic, white wine served with rice

Carré d'agneau en croute d'herbes 27.90

Walnuts, Dijon and Herb-crust rack of lamb, Bordelaise sauce and "gratin dauphinois"

VÉGÉTARIEN

Plat végétarien 16.90

Vegetarian Dish. Creamy polenta and mix veggies

* Consuming raw or undercooked meat, poultry, seafood, shellfish or egg may increase your risk of foodborne illness.
Split plate fee \$3

APÉRITIFS

Mimosa champagne brut and orange juice	9.50
Kir white wine and « crème de cassis »	8.50
Kir Royal champagne and « crème de cassis »	10.50

FRAIS !

Soda (can) Coke, Diet Coke, Coke Zero, Sprite	2.20
Orange, Apple or Mix Berries juice	2.50
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

A pale yellow color, the wine is balanced and interlaced with vinous aromas and fruit.

Champagne aoc AOC, Brut

The color is clear and deep old gold hue. Intense notes of apple and peach.

VINS BLANCS

Sauvignon Pays d'Oc IGP Pays d'Oc

A wonderful bouquet and vivid, yellow-green color, Dry and attractive fruit flavor.

Chardonnay Pays d'Oc IGP Pays d'Oc

Brilliant Color, yellow gold robe, intense nose, notes of vanilla, fresh citrus touch.

Pinot Grigio Italy Pinot Grigio

Pale Yellow, intense bouquet, acacia and nutmeg nose with a wide and supple body.

Bordeaux aoc AOC Sauvignon

Pale gold color, fresh and fruity, floral perfume, lemons aromas and tangerine, .

Riesling, Alsace aoc AOC Riesling

Elegant, manly, exquisitely fruity offering a bouquet of great finesse with floral or mineral nuances. Vegetable notes on the nose.

Vouvray aoc Loire AOC Chenin Blanc

Delicate, white-flower aromatic, A smooth palate with a dry, exotic finish.

Sancerre aoc Loire AOC Sauvignon

Pale yellow with green highlights. Very expressive nose with fruity notes. Floral and mineral nuances come support a nice freshness.

Pouilly Fuissé aoc Bourgogne AOC Chardonnay

Brilliant color. mineral notes, hazelnuts, grapefruit, breadcrumb, buttery brioche. Fine and elegant

VINS ROSÉS

Cotes de Provence aoc AOC dry

On the nose, gooseberries, and light floral notes. Berries and minerality on the palate. Light acidity.

Rosé d'Anjou aoc AOC Semi-dry

Salmon color, famous fine grapes (Grolleau & Gamay). Fruity, taste of red berries.

VINS ROUGES

Cabernet Sauvignon Pays d'Oc IGP Pays d'Oc

Dense purple, raspberry and rhubarb, soft spice, elegant tannin, velvet wine.

Pinot Noir Pays d'Oc IGP Pays d'Oc

Red with Violet Highlight color, cherry aromas. A powerful and elegant wine.

Merlot Pays d'Oc IGP Pays d'Oc

Ruby dark red, plum and berry, Firm and Flavorful and tobacco accents on the finish.

Bordeaux aoc AOC Merlot / Cabernet Blend

Brilliant highlight, blackcurrant fragrance and beautiful tannin, suave and rounded Body.

Beaujolais Villages AOP AOP Gamay 100%

Shiny purple colour, generous in mouth with flavour of cherries.

Côtes du Rhône aoc AOC Grenache / Syrah

Dark Purple. Medium intensity, blackfruits and sipcy, medium acidity, light tannin, medium finish, raspberry, black pepper and minerality.

Malbec, Cahors aoc AOC Malbec

Dark red with purplish highlight, red and black-skinned fruit and notes of jam and spice.

Côtes de Provence aoc AOC Syrah / Cabernet

Deep ruby color, powerful nose, notes of veni-son, followed by ripe, cooked fruit.

Bourgogne aoc AOC Pinot Noir

Dress of red and purple, diversified aromas, soft on the palate. Pleasant to drink young.

Pezenas aoc Pays d'Oc AOC Pays d'Oc Merlot / Cabernet franc

Purple, with tinges of Black. Ripe red fruit with spice, chocolate and woody vanilla aromas.

Saint-Emilion aoc AOC Merlot / Cabernet franc

Deep purple colour, this wine has floral and fresh fruit aromas delicately woody.

Haut-Médoc aoc AOC Cabernet Sauvignon / Merlot

Attractive deep red color. Ripe fruit on the nose, lifted by intense oaky notes.

Châteauneuf du Pape aoc AOC

Red Rubis Dress with raspberries tints, fresh and fruity, touch of cherry and spice, elegant tannins.

VINS DOUX

Muscato de Rivesaltes aop AOP Muscat/sweet wine

Pale gold, glints of light green. Vivacious, long lasting on citrus aromas.

Rivesaltes Grenat aop AOP Grenat/ sweet wine

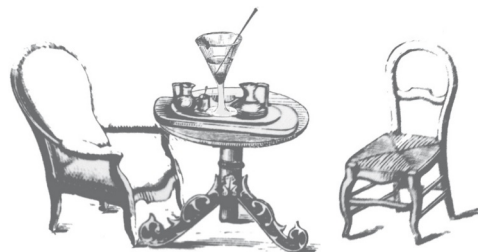
Deep garnet color, notes of cherry, and spice, cooked fruit and prunes.

BIÈRES BOUTEILLES

Domestics bottled beer	4.50
Heineken, Leffe, Stella Artois bottled beer	4.90
Corona bottled beer	4.50
La Cadette French bottled beer	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

- 39.00

- 49.00

- 52.00

- 59.00

- 59.00

- 59.00

12.00 47.00

12.00 47.00

CORK FEES \$15 BY BOTTLE

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