

## PETIT-DÉJEUNER

### EXPRESS 7.50

- Regular Hot Coffee or Tea  
+ 1 Butter or Chocolate or raisin croissant or  
Chocolate twist or Apple turnover  
+ 1 Glass orange juice

### PARISIEN 10.50

- Regular Hot Coffee or Tea  
+ 1 Butter or Chocolate or Raisin croissant or  
Chocolate twist or Apple turnover  
+ Half baguette with butter and French marmelade  
+ 1 glass orange juice

## VIENNOISERIES

BUTTER CROISSANT	2.80
CHOCOLATE CROISSANT	2.80
RAISIN ROLL CROISSANT	2.80
CHOCOLATE TWIST	2.80
CHAUSSON AUX POMMES	2.80
Apple turn over Fine butter	
HALF BAGUETTE WITH BUTTER & FRENCH MARMELADE	3.80

## TARTINES

- La French Brie** 9.90  
with French "Brie", tomato coulis, walnuts,  
provençale herbs, honey
- La Provençale** 9.90  
with sauteed veggies, olive oil and goat cheese on  
the top
- La Bressane** 9.90  
with pan-seared marinated chicken, bacon, tomato  
coulis, curry sauce, cheese melted  
ADD 1 FOR SUNNY SIDE-UP EGG

## SANDWICHES "TRADITION"

- Le Bresse** 7.50  
French Baguette, Marinated chicken,  
lettuce, olive oil, sliced tomatoes
- Le Parisien** 7.50  
French Baguette, Ham, Butter, Swiss cheese
- Le Provençal** 7.90  
French Baguette, Rosemary Ham,  
Lettuce, Sliced tomatoes, Hard boiled eggs,  
Provence Herbs and Olive Oil
- L' Auvergnat** 7.90  
French Baguette,  
Country style Pâté, Lettuce, Pickles

## SPÉCIALITÉS DE LA MAISON

- Escargots an beurre d'ail persillé** 8.90  
6 snails in parsley garlic butter and French bread
- Terrine Campagnarde** 10.90  
Traditional "Country" French Pâté and French  
bread
- Cuisses de Grenouille** 11.00  
Frog Legs with garlic parsley Butter
- Charcuterie** 14.90  
Selection of fine « charcuterie » served on cutting  
board and French bread
- Fromages** 14.90  
Selection of fine French cheeses served on cutting  
board and French bread
- Boeuf Bourguignon** 18.90  
Traditional Beef Bourguignon stewed in red wine,  
served with turned potatoes



Scan me and get  
our menus  
in your language



## BREAKFAST & LUNCH MENU

BREAKFAST & LUNCH FROM 11AM TO 2PM / SATURDAY-SUNDAY : OPEN AT 9AM  
ALL DISHES ARE AVAILABLE TO TAKE AWAY  
RESERVATIONS AND TO GO (941)-220-7189

## ŒUFS BROUILLÉS

- Nature** 5.90
- Fromage** with swiss cheese 6.90
- Jambon** with ham and swiss cheese 7.90
- Bacon** with bacon and swiss cheese 8.50
- Served with mixed greens.

## LES OMELETTES DU CHEF

- Omelette du jour** Omelet of the day 8.50
- Paysanne** with sauteed mushrooms, spinach, bacon and Swiss cheese 9.50
- Alsacienne** with smoked sausages, potatoes, garlic, onions, chive 9.90
- Served with mixed greens.

## QUICHES

- Quiche Lorraine** with bacon and swiss cheese 8.90
- Quiche Méditerranée** with sliced tomatoes, Dijon mustard, Provence herbs and  
Olive Oil 8.90
- Quiche du jour** Quiche of the day 9.50
- Quiche Brie** with Authentic French Brie, Pine Apple and Honey 9.90
- Served with mixed greens.

## CASSE-CROÛTES

- Croque Monsieur** white bread, ham, melted cheese and béchamel sauce 8.90
- Croque Madame** white bread, ham, melted cheese, one sunny side up egg on top \* 9.50
- Served with mixed greens.

## CRÊPES REPAS

- Jambon** Ham, Swiss cheese and "Bechamel sauce" 8.50
- Gail's crêpe** 10.50  
fresh zucchini, eggplant, green peppers, onions and tomatoes  
baked with herb and spices, wrapped in a crêpe with cheese melted on top
- Bourguignon** Gorgeous Crepe stuffed with Beef bourguignon 11.90
- Served with mixed greens.  
ADD 1 FOR SUNNY SIDE-UP EGG

## SALADES

- La Volaille** 9.90  
Marinated chicken, olive oil, corn, cucumber, croutons, tomatoes, green beans
- La 2 Fromages** 11.90  
Bleu d'Auvergne and French Brie, corn, sliced tomatoes, croutons, walnuts and red onions
- La Niçoise** 12.90  
Fresh pan-seared tuna, green beans, tomatoes, peppers,  
olives, red onions, hard-boiled eggs, anchovies, cucumbers and potatoes

## SOUPES

- Soupe à l'oignon** Onion soup 10oz: 7.50 Onion soup 14oz: 9.50  
Classic French onion soup topped with melted cheese
- Soupe du Jour** Selon l'humeur du Chef!!! 7.50

\* Consuming raw or undercooked meat, poultry, seafood, shellfish or egg may increase your risk of foodborne illness.  
Split plate fee \$2

## APÉRITIFS

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

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

### VINS BLANCS

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

### VINS ROSÉS

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

### VINS ROUGES

<b>Cabernet Sauvignon Pays d'Oc IGP Pays d'Oc</b> <i>Dense purple, raspberry and rhubarb, soft spice, elegant tannin, velvet wine.</i>	7.50	29.00
<b>Pinot Noir Pays d'Oc IGP Pays d'Oc</b> <i>Red with Violet Highlight color, cherry aromas. A powerful and elegant wine.</i>	7.50	29.00
<b>Merlot Pays d'Oc IGP Pays d'Oc</b> <i>Ruby dark red, plum and berry, Firm and Flavorful and tobacco accents on the finish.</i>	8.00	31.00
<b>Bordeaux aoc AOC Merlot / Cabernet Blend</b> <i>Brilliant highlight, blackcurrant fragrance and beautiful tannin, suave and rounded Body.</i>	8.00	31.00
<b>Beaujolais Villages AOP AOP Gamay 100%</b> <i>Shiny purple colour, generous in mouth with flavour of cherries.</i>	10.00	39.00
<b>Côtes du Rhône aoc AOC Grenache / Syrah</b> <i>Dark Purple. Medium intensity, blackfruits and sipcy, medium acidity, light tannin, medium finish, raspberry, black pepper and minerality.</i>	10.00	39.00
<b>Malbec, Cahors aoc AOC Malbec</b> <i>Dark red with purplish highlight, red and black-skinned fruit and notes of jam and spice.</i>	10.00	39.00
<b>Bourgogne aoc AOC Pinot Noir</b> <i>Dress of red and purple, diversified aromas, soft on the palate. Pleasant to drink young.</i>	-	49.00
<b>Saint-Emilion aoc AOC Merlot / Cabernet franc</b> <i>Deep purple colour, this wine has floral and fresh fruit aromas delicately woody.</i>	-	59.00
<b>Pezenas aoc Pays d'Oc AOC Pays d'Oc Merlot / Cabernet franc</b> <i>Purple, with tinges of Black. Ripe red fruit with spice, chocolate and woody vanilla aromas.</i>	-	52.00
<b>Haut-Médoc aoc AOC Cabernet Sauvignon / Merlot</b> <i>Attractive deep red color. Ripe fruit on the nose, lifted by intense oaky notes.</i>	-	59.00
<b>Châteauneuf du Pape aoc AOC</b> <i>Red Rubis Dress with raspberries tints, fresh and fruity, touch of cherry and spice, elegant tannins.</i>	-	59.00

### VINS DOUX

<b>Muscato de Rivesaltes aop AOP Muscat/sweet wine</b> <i>Pale gold, glints of light green. Vivacious, long lasting on citrus aromas.</i>	12.00	47.00
<b>Rivesaltes Grenat aop AOP Grenat/ sweet wine</b> <i>Deep garnet color, notes of cherry, and spice, cooked fruit and prunes.</i>	12.00	47.00

CORK FEES \$15 BY BOTTLE

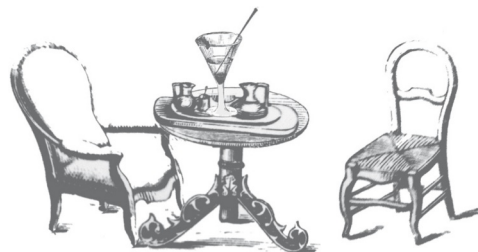
\* Consuming raw or undercooked meat, poultry, seafood, shellfish or egg may increase your risk of foodborne illness.

## 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
Cappuccino Nespresso Capsule	3.80
Regular Tea	2.30
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

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7.50 29.00

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10.00 39.00

10.00 39.00

- 49.00

- 59.00

- 52.00

- 59.00

- 59.00

12.00 47.00

12.00 47.00