

PETIT-DÉJEUNER

saturday and sunday for brunch

PANIER GOURMAND 16.00

Basket of French Viennoiseries
(Butter croissant, chocolate croissant, raisin roll croissant,
Half baguette, with butter and preserves)

PARISIEN 10.50

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

VIENNOISERIES

HALF BAGUETTE WITH BUTTER & JAM	3.80
BUTTER CROISSANT	2.80
CHOCOLATE CROISSANT	2.80
RAISIN ROLL CROISSANT	2.80
APPLE TURN OVER	2.80



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our menus
in your language



LUNCH MENU

LUNCH : WEDNESDAY TO FRIDAY 11.30AM-2.30PM

BRUNCH : SATURDAY AND SUNDAY 11AM-2.30PM

ALL DISHES ARE AVAILABLE TO TAKE AWAY

RESERVATIONS AND TO GO (941)-220-7189

Split plate fee \$4 - Mastercard and Visa accepted

20% Tips will be added for parties of 6 and more

PLATS PRINCIPAUX

Petit Filet Mignon 18.00

Filet Mignon with Side of the day. (Ask Server for side)

Omelette Côte France French Style Omelet with ham, mushrooms and melted Swiss cheese with mixed greens 10.00

Omelette du Jour Omelet of the day served with mixed greens - Ask Server for price

Quiche Lorraine Traditional Quiche with bacon and Swiss cheese 9.00

Quiche du jour Quiche of the day - Ask server for price

PETITS PLATS

Escargots au beurre d'ail 6 snails in parsley garlic butter with French bread 9.00

Terrine campagnarde Traditional "Country" French Pâté served with French bread 11.00

SOUPES ET SALADES

Soupe du Jour Soup of the day - Ask Server for price

Soupe à l'oignon gratinée Classic French onion soup topped with melted cheese 7.50

Salade Niçoise 14.00

Fresh seared Tuna, green beans, tomatoes, peppers, red onions, hard-boiled egg and anchovies

Mediterranean Tomato Salad 10.00

Mediterranean Tomato Salad with Balsamic, Extra Virgin olive oil, Basil, herbs and Fresh Mozzarella cheese

SANDWICHES ET CRÊPES

Croque Monsieur Bread, Ham, melted cheese and "Béchamel" sauce 9.00

Croque Madame Bread, Ham, melted Swiss cheese, "Béchamel" sauce and Sunny side up egg * 10.00

Croque Côte France Veggies Bread, Vegetable and melted goat cheese 9.00

Add \$1 for Sunny side up egg

Crêpe Jambon Fromage Ham, Swiss Cheese and "Béchamel" sauce 9.00

Add \$1 for Sunny side up egg

Gail's crêpe Veggies Mix veggies "ratatouille" crêpe with melted Swiss cheese 11.00

Add \$1 for Sunny side-up egg

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

APÉRITIFS

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

FRAIS !

Regular Iced Tea or Ice Coffee	2.00
Soda (can) Coke, Diet Coke, Sprite	2.20
Juice (Orange, Apple or Mix berries)	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

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

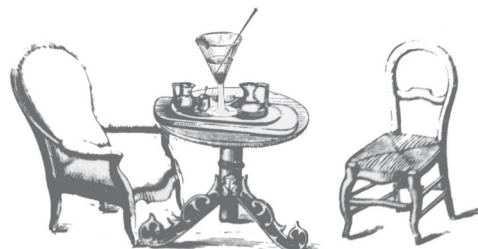
* Consuming raw or undercooked meat, poultry, seafood, shellfish or egg may increase your risk of foodborne illness.

BIÈRES BOUTEILLES

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

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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