

Dinner

SERVED DAILY FROM 4PM

Appetizers

PAN-O-RAMA LEVAIN BATARD BREAD

European Butter and fleur du sel \$5

HOUSE-MADE PÂTÉ DE CAMPAGNE

Served with cornichons, levain bread & whole ground mustard \$14

OEUF MAYONNAISE

Hard boiled Eggs (4),
House-made mayonnaise¹ \$8

ROASTED BONE MARROW WITH ESCARGOT

Served with croutons and a bordelaise sauce \$19

HOUSE -CUT FRIES with Béarnaise Sauce¹ \$11

SOUPE À L'OIGNON GRATINÉE

French onion soupe, croutons, Gruyère \$15

FRISÉE SALADE

Frisée, croutons, poached egg,
crispy pig ears and shallot vinaigrette¹ \$17

SALADE DE CHÈVRE CHAUD

Katafi goat cheese, little gem lettuce,
shallot vinaigrette, candied hazelnuts
and Anjou pears* \$17

LITTLE GEM LETTUCE SALAD

La vinaigrette de Maman \$12

Les Entrées

MOULES MARINIÈRES

PEI Mussels, white wine, shallots and garlic \$20

MOULES ROMESCO

PEI Mussels, almonds, roasted peppers,
sun-dried tomatoes, garlic, white wine* \$22

CHOUCRUTE DE LA MER

PEI Mussels, scallops, Tiger shrimp,
salmon, Fingerling potatoes, sauerkraut
and a champagne beurre blanc sauce \$36

SORREL KING SALMON

with haricots verts almondine and a sorrel
cream sauce* \$32

GRILLED VADOUVAN VEGAN PANISSE

with crispy artichokes, fresh English peas
and smoked kalamata olive vinaigrette \$26

ANGUS TOMAHAWK STEAK FOR 2

with haricots verts almondine, house cut
fries, Béarnaise and a bordelaise sauce *² \$149

LE FRENCH ONION BURGER

Onion Soup, Emmental, Cheese
Fondue, Onion Rings, Lettuce and a brioche
bun served with house-cut fries² \$27
Substitute Gluten-Free Bun +\$3

VEGAN IMPOSSIBLE BURGER

Impossible Burger with vegan cheese,
lettuce, tomato and romesco sauce
served with fries \$24
Substitute Gluten-Free Bun +\$3

STEAK FRITES

Bavette Steak, House Cut Fries, Béarnaise² \$36

DUCK CONFIT & POMMES CAMPAGNARDES

Smashed Fingerling Potatoes,
Caramelized Onions, smoked kalamata olives
and a shallot confit sauce \$29

POULET ROTI

Roasted 1/2 Chicken with a preserved lemon
sauce and petits pois à la française -fresh
English peas, bacon and ramps \$28

ANDOUILLETTE FRITES

Andouillette Sausage (pork offal) served
with ground mustard sauce and fries \$23

Sides

HARICOTS VERTS ALMONDINE* \$12

POMMES CAMPAGNARDES \$12

Smashed Fingerling Potatoes,
Caramelized Onions, smoked kalamata olives

Corkage Fee- \$30 Limited to 2 (750ml) bottles per party

¹ Served Raw or undercooked or contains raw or undercooked ingredients
² Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs
may increase your risk of foodborne illness
*Contains Nuts

Suzette
CAFE & BISTRO