

LUNCH

11:30 to 3pm

Three-Course Prix Fixe Lunch

\$27.50

Appetizer (choice of one)

Soupe du Jour ~ Mixed Green Salad ~ Lentil Soup
Pâté Maison ~ Leeks Vinaigrette ~ Onion Soup (additional \$3)

Main Course (choice of one)

Omelette
mushroom & herbs, goat or gruyere

Smoked Salmon Sandwich
*on toasted pumpernickel with
cucumber & dill sauce*

Gnocchi Bolognese
*homemade with meat sauce
(as appetizer or main course)*

Homemade Ravioli du Jour
(as appetizer or main course)

Chicken Scallopini
in a wild mushroom sauce

Croque Monsieur
traditional grilled ham and gruyere

Dessert (choice of one)

Chocolate Mousse ~ Crème Brulee ~ Fruit Salad ~ Homemade Sorbet ~ Homemade Vanilla Ice Cream

À La Carte Lunch

APPETIZERS

Onion Soupe Gratinée <i>gruyère cheese</i>	11.50
Oysters <i>half dozen Blue Point</i>	15.50
La Demi Douzaine d'Escargots <i>snails in parsley & garlic butter</i>	15.50
Saucisson Chaud aux Lentilles du Puy <i>warm garlic sausage over lentils vinaigrette</i>	13.50
Endive, Roquette, Betterave, et Fromage de Chevre <i>endive, arugula, beets, warm goat cheese in a citrus vinaigrette</i>	13.50

SIDES 7.50

Pommes Frites
Sautéed Vegetables Julienne
Sautéed Spinach
Haricots Verts
Sautéed Mushrooms

MAIN COURSES

Croque Monsieur / Croque Madam <i>traditional grilled ham & gruyere / with a fried egg additional \$2</i>	15.50
Cobb Salad <i>chicken, tomato, bacon, avocado, roquefort</i>	19.50
Salade Niçoise with Seared Salmon <i>haricots vert, potatoes, hard-boiled egg, tomatoes, olives & anchovies over mixed greens</i>	19.50
Omelette <i>mushrooms & herbs, choice of goat or gruyère served with potato and house salad egg whites only additional \$2</i>	16.50
Ham and Brie Panini <i>on ciabatta with arugula & balsamic vinaigrette (pommes frites additional \$5)</i>	17.50
Moules Provencale <i>steamed mussels with tomatoes, garlic, scallions in white wine broth (pommes frites additional \$5)</i>	18.50
Crêpes de Fruits de Mer <i>seafood medley with mushrooms in a light cognac sauce choice of appetizer portion \$14.50</i>	20.50
Shrimp & Scallops Over Capellini <i>in a light tomato sauce with shallots & garlic</i>	23.50
La Boîte Burger <i>caramelized onions, gruyère pommes frites (additional \$5)</i>	14.50
Saumon Rotie <i>glazed salmon with a honey mustard mustard glaze served with cous cous and spinach</i>	23.50
Entrecote au Poivre <i>shell steak with cracked peppercorn in a cognac sauce (pommes frites additional \$5)</i>	25.50

SELECTED HOUSE WINES 10.00 ~ LUNCH COCKTAILS 12.00

18% gratuity included for parties of 6 or more

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness