



# Dinner



## • Savory Crêpes •

### Galette Bretonne \$18.00

French sausage, smoked pork belly, caramelized onions, roasted apples, blue cheese, cream, fried egg, grilled asparagus\*

### La Saumonée \$18.00

Smoked salmon, wilted spinach, roasted tomato & garlic cream\*

### L' Ostendaise \$16.00

Shrimp in a lobster butter velouté, sautéed seasonal mirepoix\*

### A La Reine \$16.00

Pulled chicken & turkey, wild mushroom velouté, grilled asparagus\*

## • Sweet Crêpes •

### La Douce Fruitées \$11.00

Flambéed strawberries & mangoes, Dulce de Leche & crème Chantilly

### La Normande \$11.00

Sweet butter, sugar, apples, Calvados, Vanilla ice cream

### La Melba \$11.00

Sweet butter, sugar, peaches, Cognac, Vanilla ice cream, Melba sauce

### La Grand Marnier \$10.00

Orange butter, sugar, Grand Marnier, Vanilla ice cream

### La Nutella Banane \$9.00

Nutella, sliced banana, Chocolate sauce & crème Chantilly

Choice of classic wheat batter or traditional buckwheat batter.

## • Soups & Salads •

Zee Onion \$7.00

Tomato Bisque \$5.00

La Provencale \$7.00

Arugula, heirloom tomato, fresh mozzarella, sundried tomato vinaigrette, balsamic glaze

L'Alpine \$7.00

Lettuce blend, endive, brie fritter, berries, candied walnuts, cranberry vinaigrette

La Maison \$5.00

Choose: buttermilk, cranberry, mustard, red wine shallot, sundried tomato or white wine vinaigrette

## • Sides •

Belgian Frites \$5.00

Andalouse, Aioli, Curry Ketchup, Moutarde, Fancy Ketchup, 1756 Mayo

Mushroom Risotto \$5.00 / plate: \$ 9.00

Pommes Noisettes \$5.00

Grilled Asparagus \$5.00

Potato Gratin \$5.00

Wilted Spinach \$5.00

Garlic Haricots Verts \$4.00

Rainbow Potatoes \$4.00

## • Cold Appetizers •

### Beef Carpaccio\* \$12.00

Raw beef tenderloin, Arugula, shaved cheese, artichoke, spicy mayo

### Stuffed Avocado \$10.00

Avocado topped with baby shrimp in a "sauce américaine"

## • Hot Appetizers •

### Marquis Crab Cake \$12.00

Seared jumbo lump Chesapeake Blue Crab with "sauce Américaine"

### Fondues aux Fromages \$9.00

Crispy Brie croquettes with a sweet tomato salsa

### Chips and Dips \$9.00

Fried crêpe chips served with homemade creamy onion dip

### Escargots \$9.00

Imported Félix Escargots in fresh garlic & herbs European butter

## • Entrées •

### Le Steak Frites\* \$29.00

Grilled 14 Oz beef sirloin cooked to perfection, served with signature fries {Choose Archiduke, Poivre vert, Provençale or Roquefort sauce}

### Cotes d' agneau\* au romarin \$29.00

Grilled lamb chops brushed with a rosemary, garlic & lemon persillade, with pommes noisettes

### Escallope de Veau du Jardin \$28.00

Veal scaloppini topped with an artichoke, roasted garlic, spinach, tomato & chèvre warm salad, with creamy risotto

### Les Cailles à l'américaine \$28.00

Roasted twin quails brushed with a honey & bourbon barbecue sauce, with roasted rainbow potatoes

### Filet de Bar aux herbes \$28.00

Choice of grilled grouper fillet in a lemon, caper & herb butter sauce or Dixie fried and cole slaw, with sundried tomato risotto

### Magret de Canard\* à l'orange \$27.00

Pan seared duck breast in a blood orange & chili pepper glace, with gratin potatoes

### Saumon à la Provençale \$24.00

Grilled Atlantic salmon fillet topped with a tomato, bell pepper, olive, roasted garlic, fennel & Saffron ratatouille, with haricots verts

### Côte de Porc aux champignons \* \$23.00

Grilled Pork Chop topped with mushrooms & shallots sautéed in Leffe ale, with grilled asparagus

### Les Moules Frites \$22.00

Choice of Marinière broth or Provençale sauce, with signature frites

## • Signature Sundaes •

With HOMESTEAD CREAMERY ice cream

### White Lady \$5.50

Three scoops of house French vanilla, chocolate sauce, crème Chantilly, chocolate sprinkles, cookie

### Tuxedo \$5.50

Three scoops of chocolate, vanilla sauce, crème Chantilly , chocolate sprinkles, cookie

### Nutty \$6.50

One scoop each French vanilla & chocolate, dulce de leche, walnut topping, crème Chantilly , cookie

### Melba \$6.50

Three scoops of natural peach, Melba sauce, diced peaches, crème Chantilly , cookie

### Romanoff \$6.50

Three scoops of natural strawberry, infused strawberries, crème Chantilly , cookie