
X FIXE LUNCH

WEDNESDAY - FRIDAY

THREE COURSES \$19
& Main Course
Salad, Appetizer & Dessert
THREE COURSES \$24



BREAKFAST
7 Days
BRUNCH
SATURDAY

LUNCH

SMALL PLATES

15 EACH / 3 FOR \$12 / 5 FOR \$16

OUR MAYONNAISE

RED OLIVES

HERB MOUSSE TARTINE

ROASTED POTATO SALAD

CHAMOISÉ MOULADE WITH APPLES

GRUYERE CHEESE LEEKS WITH WALNUT VINAIGRETTE

CHICKEN CARROT SALAD WITH TOASTED CORIANDER

BREAKFAST RADISH WITH SWEET BUTTER

BRANDADE WITH TOASTED BAGUETTE

HOUSE-MADE PICKLES

APPETIZERS

CHICKEN SOUP 9
chicken / coriander chantilly

LETTUCE SALAD 8
*with creamy mustard vinaigrette
& goat cheese*

ROASTED BEETS 12
*goat cheese / frisée & mâche salad
with dressing*

BOUILLONNÉ BOUDIN BLANC 14
*sausages / pomme purée / spiced prunes
with gremolata*

CHICKEN TARTARE 14
chicken tartare / quail egg / grilled country bread

GRUYERE TART FLAMBÉE

GRUYERE / ONION / FROMAGE BLANC

GRUYERE ONION FLATBREAD

GRUYERE / TOMATO / GOAT CHEESE
ONION / OLIVE TAPENADE

GRUYERE STEAK 'AU VIN ROUGE'

GRUYERE STEAK / GRUYERE CHEESE
CROUTONS

GRUYERE TART PERSILLADE

LES SALADES

PLEIN SUD CHOPPED SALAD
grilled chicken / crispy bacon / aged cheddar / apple / celery / chick peas / creamy herb dressing

GRILLED CHICKEN PAILLARD
parmesan cheese / basil pesto / baby arugula / shaved crudité

SALADE NIÇOISE
*marinated albacore tuna / white anchovies / new potatoes / haricot verts / bibb lettuce
tarragon vinaigrette*

CHILLED SHRIMP LOUIE 18
poached shrimp / hearts of palm / avocado / eggs / iceberg lettuce / thousand island dressing

LES SANDWICHES

all served with french fries or mixed greens

CROQUE MONSIEUR
*baked parisian ham & gruyere cheese sandwich with béchamel
add fried egg for a croque madame +2*

CHICKEN CLUB SANDWICH
grilled chicken breast / bacon / avocado / eggs / romaine / tomato / basil mayonnaise

MONTE CRISTO SANDWICH
ham, turkey & gruyere cheese sandwich served on brioche french toast

GRUYERE BURGER ROYALE AUX FROMAGES
8oz black angus stuffed cheese burger with black truffle aioli

PRESSED HERB ROASTED LAMB SANDWICH
roasted leg of lamb / piquillo peppers / swiss cheese / olive tapenade / baby arugula

ENTRÉES

MOÛLES FRITES
steamed p.e.i mussels / white wine saffron-tomato broth / french fries

FRESH FARM EGG OMELETTE 15
*french ham / asparagus / gruyere cheese / caramelized onions
choice of french fries or mixed green salad*

BRAISED RABBIT PAPARDELLE 19