



## 6 1 1 S U P R E M E

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### POTAGES & PLATS FROID

**L' Onion Gratinée - 7.00**

Onion soup served with croutons and gruyère .

**Salade Verte - 7.00**

Mixed greens tossed in a champagne vinaigrette with red onions and shaved parmesan.

**Salade Noix - 9.00**

Bibb lettuce tossed in a walnut oil vinaigrette with toasted walnuts and bleu d'auvergne

**Salade Niçoise - 10.00**

Tuna, niçoise olives, boiled egg, red potatoes, green beans tossed with anchovy dressing served with mixed greens.

**Plat du Fromage - 3.00 per ounce.**

Daily selection of cheese

**Assiette de Charcuterie - 10.00**

Assortment of cured meat served with lemon caper butter.

**Plat du Paté - 10.00**

Paté served with crostini and mixed greens with a champagne vinaigrette.

**HOUSE CURED OLIVES AND SPICED ALMONDS - 6.00**

### PLATS CHAUD

**Gratin du Jour - 10.00**

Seasonal vegetables baked with cheese and cream served with mixed greens tossed in a champagne vinaigrette.

**Plats aux Oeufs & Champignons - 10.00**

Poached eggs served on toast with a sauce of mushrooms, shallots and pancetta, served with mixed greens

**Moules à la Marinière - 10.00**

Mussels steamed with white wine, shallots, garlic and parsley.

**Poulet Rôti - 15.00**

Roasted half chicken served with seasonal vegetables.

**Porc Rôti - 16.00**

Roasted brined pork chop served with whipped potatoes and wine poached prune.

**Boeuf - 17.00**

Hanger steak served medium rare with a mushroom cream sauce, fried potatoes and seasonal vegetables.

### CRÊPES DE SARRASIN

*Crêpe made with buckwheat flour*

**Le Fromage - 4.75**

Choice of one of the following cheeses gruyère, brie, cambazola or chèvre.

**Le Amandine - 5.25**

Almond butter and gruyère, garnished with toasted almonds.

**L' Anchoise - 6.00**

Anchovy puree served with garlic potatoes, boiled egg lemon slices.

**Le Jardin - 6.50**

Sautéed mushrooms, spinach, tomatoes and gruyere.

**Lè Fromage d'Oeuf - 9.00**

Two eggs cooked sunnyside up on top of crepe with gruyère and ham, served with mixed greens tossed in a champagne vinaigrette.

**Le Champignon - 8.50**

Sautéed seasonal mushrooms with garlic and shallots, garnished with mushroom cream sauce.

**L' Épinard - 8.00**

Roasted bell peppers, walnuts, sautéed spinach and cambazola.

**Le Jambon - 7.50**

Sautéed ham and scallions with gruyère.

**Les Crevettes - 8.00**

Sautéed shrimp with tomato coulis, garnished with white wine cream sauce.

**Le Saumon-Chèvre - 8.25**

Smoked salmon, scallions and chèvre.

**...Or create your own using the following ingredients**

Basic Crêpe - 2.75

Onions, scallions - .50

Mushrooms, Tomatoes, Spinach - 1.00

Gruyère, Brie, Chèvre, Cambazola - 2.00

Roasted Red Peppers, Walnuts, Almonds - 1.50

Shrimp, Ham - 2.00

Smoked Salmon - 3.00

White Wine and Mushroom Cream Sauce, Tomato Coulis - 2.00