DINNER MENU

MADEMOISELLE

French modern cuisine - Chef Arnaud Wallet Prix fixe menu :

2 courses menu = Appetizer + Entree = Entree + Dessert = \$29.90
3 courses menu = Appetizer + Entree + Dessert = \$36.90
ADD +\$7 FOR CHARCUTERIE & CHEESE PLATTER, AVOCADO & SHRIMP SALAD,
FISH OF THE DAY

SERVED WITH COMPLEMENTARY PESTO, PARMESAN & FRESH BREAD

APPETIZERS

CALAMARI • \$14.99
SERVED WITH OUR HOMEMADE GARLIC SAUCE

FRENCH ONION SOUP • \$11 AGED SWISS CHEESE | AU GRATIN

SNAILS ● \$10 BLACK GARLIC | BUTTER | CROUTONS

LOBSTER BISQUE • \$12.90

SERVED WITH CROUTONS

CHARCUTERIE & CHEESE PLATTER • \$32.00 SERVED WITH FRENCH BAGUETTE

AVOCADO & SHRIMP SALAD • \$14.90 SERVED WITH HOMEMADE VINAIGRETTE

SHRIMP TEMPURA • \$14.99

SERVED WITH OUR HOMEMADE GARLIC SAUCE

ENTREES

start with a house salad or caesar salad for \$7.90

FISH'N CHIPS • \$21.00

BREADED FLOUNDER | TRUFFLE FRENCH FRIES



LINGUINE WITH CREAMY CLAMS SAUCE • \$28.90 CREAMY WHITE SAUCE





BEEF BURGUNDY • \$25.90

BEEF STEW IN RED WINE- BABY CARROTS | RADDISH |
TOMATOES | FRESH LINGUINE

MUSSELS A LA MARINIERE • \$26.90 COOKED IN WHITE WINE | TRUFFLE FRENCH FRIES

PARMESAN CHICKEN • \$26.90

BREADED CHICKEN BREAST | WHITE CREAMY SAUCE | LINGUINE



CREAMY PARMESAN RISOTTO • \$26.90

CHOICE OF SHRIMP | SCALLOPS | CHICKEN

FISH OF THE DAY • \$30.00 HOLLANDAISE SAUCE | FRESH ASPARAGUS



DESSERT

HOMEMADE BROWNIE • \$9.90

SERVED WITH ICE CREAM - ASK WAITER FOR FLAVOR

HOMEMADE BREAD PUDDING • \$9.90

SERVED WITH ICE CREAM - ASK WAITER FOR FLAVOR

CREPE SUZETTE • \$10

FLAMBEE WITH RHUM

HOMEMADE CREME BRULEE • \$8.90

VANILLA BOURBON

CREPE - LA FRENCH NUTELLA • \$11

SWEET CREPE WITH NUTELLA

CREPE - LA SAVOUREUSE • \$12

NUTELLA, BANANA, AND CHANTILLY

CREPE - LA FRAISIERE • \$14

FRESH STRAWBERRIES AND CHANTILLY

CREPE - LA GOURMANDE • \$15

NUTELLA, BANANA, FRESH STRAWBERRIES AND

CHANTILLY

CREPE - LA ROYALE • \$16

ALMONDS, NUTELLA, DULCE DE LECHE, ICE CREAM (ASK WAITER FOR

FLAVOR) AND BANANA

The CONSUMPTION of raw under cooked food and shellfish may increase the risk of food-born illness and may be harmful to your health.



BISTRO SPECIALITIES

MADEMOISELLE

SALADS

LOCALLY GROWN LETTUCE & MICROGREENS. SERVED WITH HOMEMADE VINAIGRETTE.

ADD CHICKEN = \$6.85 | ADD BRIE OR PROSCIUTTO OR SMOKED SALMON = \$7.95

LA NIÇOISE • \$15.75

ANCHOVIES | TUNA | BOILED POTATOES | ONION | TOMATOES | HARD BOILED EGGS | LETTUCE & MIXED GREEN

MADEMOISELLE SALAD • \$19.05

SMOKED SALMON | CAPERS | ONION | HARD BOILED EGGS | AVOCADO | TOMATOES | CREAM CHEESE | LETTUCE & MIXED GREEN

LA FRAICHEUR SALAD • \$15.75

GOAT CHEESE | STRAWBERRIES | OLIVE | WALNUT | LETTUCE & MIXED GREEN

LA JAMBON DE PAYS SALAD • \$15.75

PROSCIUTTO | TOMATOES | MOZZARELLA | OLIVES | ARTICHOKES HEART | ROASTED BELL PEPPERS | LETTUCE & MIXED GREEN

LA LYONNAISE SALAD • \$17.75

POACHED EGGS | PARMESAN CHEESE | DICED FRIED POTATOES | GRILLED ONION | BACON | LETTUCE & MIXED GREEN

LA BONNE SANTÉ SALAD • \$15.75

MUSHROOM | ARTICHOKE HEART | AVOCADO | ONION | TOMATOES | ROASTED BELL PEPPERS | LETTUCE & MIXED GREEN

HOT SANDWICHES

CHOOSE ONE SIDE : GARDEN SALAD | FRENCH FRIES | TRUFFLE FRENCH FRIES (+\$1.80) | CAESAR SALAD (+\$1.80)

CROQUE MONSIEUR • \$15.75

TOASTED SANDWICH WITH HAM & SWISS CHEESE TOPPED WITH BECHAMEL SAUCE

CROQUE MADAME • \$17.35

CROQUE MONSIEUR WITH EGG SUNNY SIDE UP.

CROQU'EN BRIE • \$18.35

TOASTED SANDWICH WITH HAM & BRIE CHEESE TOPPED WITH BECHAMEL SAUCE

CROQUE MADEMOISELLE ● \$18.35
TOASTED SANDWICH WITH SMOKED SALMON & SWISS CHEESE TOPPED WITH-BECHAMEL SAUCE

TRUFFLE CROQUE MUSHROOM • \$17.05
TOASTED SANDWICH WITH SAUTEED MUSHROOM & SWISS CHEESE TOPPED WITH TRUFFLE BECHAMEL SAUCE

HOT BRIE & HAM SANDWICH ● \$17.35 TOASTED CROISSANT WITH HAM COVERED WITH MELTED BRIE

HOT SWISS & HAM SANDWICH • \$16.80
TOASTED CROISSANT WITH HAM COVERED WITH MELTED SWISS CHEESE

PANINI MONTMARTRE • \$17.30 CHICKEN | TOMATOES | BACON | PARMESAN CHEESE | PESTO

PANINI LAFAYETTE • \$17.30 TOMATOES | MOZZARELLA | PROSCIUTTO | PESTO

SAVORY CREPES

CHOOSE ONE SIDE : GARDEN SALAD | FRENCH FRIES | TRUFFLE FRENCH FRIES (+\$1.80) | CAESAR SALAD (+\$1.80)

CHOOSE FLOUR: ORGANIC BUCKWHEAT OR WHITE

QUIMPER • \$16.50

SMOKED SALMON | WALNUT | GOAT CHEESE | SPINACH IN A WHITE CREAMY SAUCE

COQ BRETON • \$17.30

CHICKEN | MUSHROOM | SPINACH IN WHITE CREAMY SAUCE

LA RATATOUILLE • \$17.30

CHICKEN | BELL PEPPER | ONION | TOMATOES | SWISS CHEESE

QUICHES

CHOOSE ONE SIDE: GARDEN SALAD | FRENCH FRIES | TRUFFLE FRENCH FRIES (+\$1.80) | CAESAR SALAD (+\$1.80)

QUICHE LORRAINE • \$14.85

FRENCH TART OF PASTRY CRUST WITH SAVORY CUSTARD, BACON AND SWISS CHEESE

OUICHE VEGETARIENNE • \$15.20

FRENCH TART OF PASTRY CRUST WITH SAVORY CUSTARD, MUSHROOM, BELL PEPPERS, SPINACH AND ONION

QUICHE MADEMOISELLE • \$15.50

FRENCH TART OF PASTRY CRUST WITH SAVORY CUSTARD, SMOKED SALMON, GOAT CHEESE, SPINACH AND DRIED TOMATOES