

◦ **HORS D'ŒUVRES** ◦

- Salade Citron**
Mixed greens with artichokes, tomatoes and cucumbers in a citrus vinaigrette\$8.00
- Salade Caesar Traditionnelle***
Traditional Caesar Salad\$9.00
- Salade Frisée aux Lardons**
Frisée lettuce served with a poached egg and crispy bacon\$9.00
- Salade Niçoise**
Tuna, olives, tomatoes, string beans, onions, potatoes and sliced egg, tossed with lettuce ...\$14.00
- Escargots à la Bourguignonne**
Baked snails with garlic herb butter\$9.00
- Soupe à l'Oignon**
Onion soup with crouton and cheese gratin\$8.00
- Tarte à la Tomate**
Baked tart with tomato, Gruyère and caramelized onions over baby greens\$9.00
- Cuisses de Grenouille Provençales**
Sautéed frog legs in a garlic butter\$12.00
- Salade du Sud**
Goat cheese, shrimp, avocado, peppers, red onion, tomatoes, cucumber, cilantro and olive oil\$14.00
- Salade de Crabe**
Lump crabmeat, avocado, and boston lettuce with a French cocktail sauce\$14.00
- Meli-Melo de Saumon**
Smoked salmon and chilled Atlantic salmon with asparagus, french beans, tomatoes, peppers, cucumbers, red onions, and capers in a house dressing ..\$14.00
- Steak Tartare*** (Raw)
Traditional steak tartare ...\$13.00
- Tartare de Thon*** (Raw)
Tuna tartare marinated in ginger and lemongrass, served with fresh cucumbers\$14.00

**MUSSELS • MOULES
CHAUD • HOT**

- Moules Marinières**
White wine and garlic ...\$15.00
- Moules Provençales**
Tomato, garlic and basil ..\$15.00
- Moules Piquantes**
Tomato, peppers and harissa\$15.00

Demi-Portion\$9.00
(small portion)

◦ **ACCOMPAGNEMENTS** ◦

- Pommes Frites**
French fries\$5.00
- Haricots Verts**
French beans\$6.00

◦ **ENTRÉES** ◦

- Faux Filet Frites***
Steak grilled and served with French fries and butter maître d'hôtel (cooked to order)\$28.00
- Steak au Poivre Vert***
Pan seared steak served with fresh green peppercorn sauce, potato gratin and vegetables (cooked to order)\$29.00
- Bavette Echalotte***
Grilled skirt steak with zucchini Provençale in a red wine shallot sauce\$23.00
- Mignon de Porc a la Normande**
Sautéed pork tenderloin in a Calvados sauce, served with wild rice and apples\$22.00
- Carré d' Agneau***
Roasted rack of lamb with potato noisette and sautéed wild mushrooms in rosemary jus\$28.00
- Magret de Canard au Cassis***
Duck breast over snow peas, carrots, bean sprouts, and water chestnuts in a cassis sauce with a duck spring roll\$25.00
- Poulet Chardonnay**
Sautéed chicken breast with mushrooms and fresh sweet corn in a Chardonnay sauce\$21.00
- Blanc de Poulet aux Raisins**
Roasted chicken breast with grapes, almonds, and cippolini onions in a cavados sauce\$21.00
- Fricasée de Coquille et de Gambas**
Sautéed scallops, shrimp with oyster mushroom, asparagus and Nantaise sauce\$25.00
- Sole a la Barigoule**
Filet of sole with artichoke hearts, roast potato, onion, carrot, basil and olive oil\$21.00
- Saumon aux Petits Pois Français**
Roasted salmon over sautéed sweet green peas, potatoes, pearl onions in saffron sauce\$23.00
- Filet de Loup de mer Niçoise**
Grilled branzino fillet served over ratatouille and potato in lemon butter sauce\$24.00
- Sole Meunière**
Filet of sole in lemon and butter with fingerling potatoes and haricot verts\$22.00

◦ **LE BAR A HUITRES** ◦
FROID • COLD

- Malpeque Oysters*** (Raw)Mkt
- Shrimp Cocktail**\$11.00
- Little Neck Clams*** (Raw)\$8.00

◦ **PETITE ASSIETTE DE FRUIT DE MER** ◦

3 oysters, 3 clams and 3 shrimp\$15.00

CHAUD • HOT

- Clams Provençales** Tomato, garlic and basil\$9.00
- Clams Marinières** White wine and garlic\$9.00



◦ **PLATS DU JOUR** ◦
OUR DAILY SPECIALS

— **MONDAY** —
Truite Amandine

Grilled trout over French beans, basmati rice, and almond lemon butter sauce

\$22.00

— **TUESDAY** —
Canard à l'Orange

Half crisp duck in an orange sauce with wild rice and vegetables

\$25.00

— **WEDNESDAY** —
Poisson Entier du Pêcheur

Whole roasted fish in olive oil served with wild rice and French beans

Mkt

— **THURSDAY** —
Coq au Vin

Chicken simmered in a red wine reduction sauce served with buttered noodles

\$21.00

— **FRIDAY** —
Bouillabaisse

South of France's mixed seafood in its own broth served with potatoes and vegetables

\$28.00

— **SATURDAY** —
Bœuf Bourguignon

Braised short ribs in a red wine sauce served with carrots, pearl onions, bacon over garlic mashed potatoes

\$27.00

— **SUNDAY** —
Paella du Pays Basque

Saffron rice served with mixed shellfish, chicken and sausage

\$24.00

◦ **POUR 2 PERSONNES** ◦
PLATES FOR TWO

- Poulet Rôti**
Roasted chicken with French fries and vegetables ...\$32.00
- Le Mixed Grill**
Grilled bacon, lamb chops, petite filet, sausage, cippolini onions, chicken breast, roasted tomatoes and French fries\$58.00

◦ **LES SANDWICHES** ◦

- Sandwich d'Homard**
Club sandwich with lobster meat, celery, onion, mayonnaise, lettuce, bacon and tomatoes on briocheMkt
- Hamburger Maison***
Homemade sirloin burger served with French fries (cooked to order)\$15.00
with cheese\$16.00
with Roquefort cheese\$17.00

◦ **PÂTES A L'ITALIENNE** ◦
PASTAS

- Gratin de Macaroni aux Trois Fromages**
Penne with Gruyère, goat cheese, and parmesan ..\$17.00

- Tagliatelle au Saumon Fumé**
Tagliatelle with smoked salmon, fresh tomatoes, and pesto sauce\$20.00

- Ravioli du Jour**
Homemade ravioli of the day\$17.00

◦ **MENU POUR LES ENFANTS** ◦
CITRON JUNIOR
(CHILDREN 10 AND UNDER- NO EXCEPTIONS)

- Hamburger***
Homemade burger served with French fries (cooked to order)\$11.00

- Poulet Frites**
Grilled chicken breast with French fries\$11.00

Open for Brunch, Lunch & Dinner.
Reservations accepted

Chef de Cuisine - Alexandre Petard

*Consuming raw or undercooked meats, fish, shellfish, or fresh shell eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.