



Lunch Menu

Appetizers

Grenouilles Frites \$7

Frog legs marinated in a fresh lemon sauce, dipped in light batter and deep fried

Les Escargots \$7

Snails served with a light butter sauce

Fondus au Parmesan \$4

A creamy concoction of parmesan cheese and cream served with crisp rounds of bread

Vatrouskis au Fromage \$4

Cream cheese filled Brioche baked to crispiness

Salads

All Salads - \$4

Salade de Choux Rouge

Crisp shreds of red cabbage covered with a delicate mix of oil and vinegar

Concombre en Salade

Tender pieces of cucumber seasoned with oil, vinegar, and chervil

Salade Alice

Hollowed out apples filled with a fresh mix of apple, redcurrants, almonds and cream

Soups

Lobster Bisque

A cream based soup filled with chunks of lobster, rice, carrots and celery

Cup - \$4 / Bowl - \$5

Consomme a la Madrilene

A chicken soup flavored with tomato, celery, and red pimento

Cup - \$3 / Bowl - \$4

Hours of Operation ~ Thursday and Friday

11:30am - 2:00pm & 5:00pm - 8:30pm, Lunch & Dinner

The Classical French Cuisine class would like to thank you for supporting our program

Entrée

***Darne de Saumon Chambord* \$14**

Tender Salmon braised in red wine served with a red wine reduction

***Piece de Boeuf a la Bourguignonne* \$11**

Marinated beef complimented with assorted vegetables plated with a red wine and veal jus reduction over noodles

***Tournedos a la Matignon* \$15**

Sautéed medallions of beef served on a crouton of bread with a white wine sauce and potato straw garnish

***Supreme de Volaille Maryland* \$10**

Breadcrumb crusted chicken breast served with bacon and fried banana

***Bouillabaisse a la Marseillaise* \$14**

Poached mussels, shrimp, and fish served in a delightful broth

***Estrecote aux Champignons* \$15**

Shallow fried New York steaks cooked to your liking topped with mushrooms and served with demi-glace

***Porc et Sauce aux Pommes* \$12**

Grilled pork tenderloin served with a fresh applesauce

***Caneton Braise a L'Orange* \$13**

Duck braised in brown stock served with a tangy sauce of stock, orange juice and lemon juice

***Supreme de Volaille Alexandra* \$10**

Sautéed chicken breasts with chicken mornay sauce served with buttered asparagus tips

***D'Agneau en Cocotte a la Bonne Femme* \$ 17**

Juicy cuts of lamb braised in butter with onions, bacon, and potatoes

Desserts ~ \$4

Crème Brûlée

A velvety cream mixture topped with sugar that has been browned to crispiness

Parfait

A smooth mixture of sweet whipped cream layered with an assortment of fruit

Crepes et Glace au Café

Fluffy crepes filled with an apple, cinnamon, and caramel combination served warm next to coffee ice cream

Pudding au Pain a l'Anglaise

Bread pudding covered with milk infused with vanilla

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