



## ~BRUNCH~

### SMALL PLATES

|                                                                                                                              |      |
|------------------------------------------------------------------------------------------------------------------------------|------|
| Oeuf Mimosa.....                                                                                                             | \$ 7 |
| Deviled eggs served over lemony baby roquette                                                                                |      |
| Fromage de Chevre & Hot Honey Spread.....                                                                                    | \$11 |
| Fresh goat cheese whipped with herbes de Provence, served with grilled bread                                                 |      |
| Burrata au Pistou.....                                                                                                       | \$15 |
| Pesto infused burrata served over baby roquette, with tomato compote, fig balsamic drizzle & fleur de sel. Served with bread |      |

### BREAKFAST COURSE

|                                                                                                                                                                                                                                             |      |
|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|------|
| La Maison Benedict.....                                                                                                                                                                                                                     | \$15 |
| Croissantins topped with shaved ham & poached eggs. Finished with homemade hollandaise sauce & chives. Served with breakfast potatoes & strawberries.                                                                                       |      |
| L'Omelette Maison.....                                                                                                                                                                                                                      | \$13 |
| Fluffy omelet with side of breakfast potatoes & grilled bread<br>choice of 2 ingredients: feta, swiss, cheddar, ham, bacon, cherry tomatoes, spinach, onion, mushroom, roasted peppers. Extra ingredient \$1.25 each. Sliced avocado \$2.95 |      |
| Shakshouka.....                                                                                                                                                                                                                             | \$15 |
| 2 eggs poached in Tunisian style tomato sauce (gently spiced with cumin, onion, garlic and red peppers), served with grilled bread for dipping! Side of breakfast potatoes or lemon arugula.                                                |      |
| La Maison Breakfast Plate.....                                                                                                                                                                                                              | \$12 |
| 2 eggs cooked to order, choice of thick cut bacon, sausage patty or shaved ham. Side of breakfast potatoes or lemony arugula. Served with grilled bread.                                                                                    |      |
| Avocado Smash Tartine.....                                                                                                                                                                                                                  | \$14 |
| Grilled bread topped with smashed avocado, roasted cherry tomatoes, feta cheese & pesto drizzle. With 2 eggs & cohoba micro greens, side of breakfast potatoes.                                                                             |      |
| Le Sandwich P'tit Dej.....                                                                                                                                                                                                                  | \$13 |
| Soft loaf slices, fried egg, bacon, cheddar, lemony roquette, mayonaise                                                                                                                                                                     |      |





## FRENCH CLASSICS

|                                                                                  |      |
|----------------------------------------------------------------------------------|------|
| Panier Continental.....                                                          | \$13 |
| one croissant, toasted baguette, French press coffee, butter, jam and a small OJ |      |
| Petit Dejeuner.....                                                              | \$14 |
| Grilled baguette, 2 poached eggs, butter, jam, French press coffee, OJ           |      |

## SWEET TOOTH

|                                                                                                                                                                                              |      |
|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|------|
| La Maison Waffle.....                                                                                                                                                                        | \$11 |
| Homemade waffle with choice of 2 ingredients: sticky bun pecans, fresh berries, lemon curd, chocolate chips, pastry cream, banana or chantilly cream. Choice of fruit or breakfast potatoes. |      |
| Pain Perdu.....                                                                                                                                                                              | \$14 |
| Brioche French toast with fresh berries & creamy custard, served with 2 eggs & choice of bacon or sausage & choice of breakfast potatoes or fruit.                                           |      |

## SALADES

|                                                                                                                        |      |
|------------------------------------------------------------------------------------------------------------------------|------|
| Salade Nordique.....                                                                                                   | \$14 |
| Smoked salmon, poached eggs, capers & cherry tomatoes, with vinaigrette                                                |      |
| Salade de Chèvre Chaud.....                                                                                            | \$13 |
| Warm goat cheese crostini with toasted pecans & roasted yellow peppers<br>Balsamic vinaigrette and a drizzle of honey. |      |
| Salade Composée.....                                                                                                   | \$10 |
| with crispy bacon, cherry tomatoes, parmesan peppercorn dressing & comte cheese                                        |      |
| Salade Poire et Roquefort.....                                                                                         | \$11 |
| wine poached pears, candied pecans, blue cheese, with balsamic vinaigrette                                             |      |
| Salade Nicoise.....                                                                                                    | \$14 |
| with tuna, olives, green beans, tomatoes, onions, hard boiled egg, croutons,<br>finished with vinaigrette              |      |

## SOUPES

|                                                |      |
|------------------------------------------------|------|
| Soupe du Jour.....                             | \$ 7 |
| Homemade soup of the day                       |      |
| Soupe à l'Oignon Gratinée.....                 | \$10 |
| French onion soup, baked to golden perfection! |      |





## SANDWICH

CHOICE OF SIDE SALAD OR POTATOES SERVED  
W/ SANDWICHES.

Croque Monsieur.....\$13

Open face toasted sandwich: bechamel, off the bone ham, swiss cheese

Add a fried egg to make a Croque Madame! (\$1.75 upcharge)

L'Americain.....\$15

Grilled chicken, sliced avocado, tomatoes, spring mix, cheddar & homemade mayo.

Poulet Grille & Brie.....\$15

Twist on a French classic! Grilled chicken, brie & apple slices & dijon vinaigrette & roquette.

Pan Bagnat.....\$14

Soft loaf with arugula, tuna, olives, tomatoes, hard boiled egg, finished with vinaigrette.

Le Nordique.....\$15

Smoked salmon, capers & cherry tomatoes, spring mix, lemon creme fraiche

Le Méditerranée.....\$14

Soft loaf with prosciutto, burrata, tomatoes and pistou

## PLATS BISTRO

Quiche Maison et Salade.....\$13

Choice of ham & swiss quiche or spinach & feta quiche,

Served with side salad with balsamic vinaigrette or potatoes

Boeuf Bourguignon Midi.....\$24

Slow simmered beef stew with red wine, carrots, pearl onions & button mushrooms.

Served with mashed potatoes.

Saumon Mornay.....\$18

Arctic salmon chunks baked in a light cream sauce with a drizzle of pistou.

Served with side salad or potatoes.

Poulet au Champignons.....\$16

white meat chicken in bechamel mushroom sauce with emmental & thyme.

Served with potatoes or side salad

Steak Frites Midi.....\$29

Petit Ribeye, choice of Bordelaise or peppercorn sauce

Pâtes aux Champignons Midi.....\$15

Fresh pasta with a roasted wild mushroom & crème fraîche wine sauce.

Topped with toasted pinenuts & a sprinkle of truffle honey.

Add a protein:

Salmon \$9

Shrimp \$9

Scallops \$12

Chicken \$ 7





## DESSERT

Verrine Mousse au Chocolat.....\$ 8

Dark & decadent, traditional chocolate mousse served in a glass

Dessert du Jour.....\$ 7

Delicious dessert of the day!

Tarte du Jour.....\$ 8

Homemade tart crust, fruit filling of the day, chantilly cream

Cafe Gourmand.....\$12

Perfection on a plate! Espresso served with an assortment of mini sweets

## EXTRAS

Sides:

Sauteed Potatoes.....\$2.75

Bacon.....\$4.25

Sausage.....\$4.25

Croissant.....\$3.75

Pain au Chocolat.....\$4.00

Danish.....\$4.00

Strawberries.....\$3.25

Grilled bread.....\$2.25

One Egg.....\$2.25

Sliced Avocados.....\$2.95





## ~DINNER~

### SHAREABLES

Oeuf Mimosa et Charcuterie.....\$19

Deviled eggs served with assorted cured meats  
Cornichons, fig jam & grapes

Fromage de Chevre Provencal.....\$15

Goat cheese whipped with herbes de Provence, finished with toasted pinenuts,  
lemon infused EVOO & roasted garlic cloves. Served with grilled bread

Moules Marinieres.....\$26

P.E.I. mussels simmered in white wine & shallot sauce,  
served with garlic rubbed grilled bread

### SMALL PLATES

Coquilles St Jacques .....\$21

Baked scallops on the half shell with creamy shallot & leek fondue

Burrata au Pistou.....\$15

Pesto infused burrata served over baby rocket, with tomato compote,  
fig balsamic drizzle & fleur de sel. Served with bread

Escargot de Bourgogne.....\$16

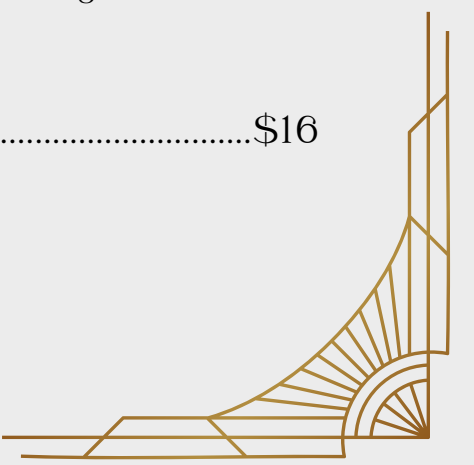
"Burgundy snails" in persillade butter with puff pastry.

Crevettes a L'Espelette.....\$18

Prawns sauteed with sweet smoked paprika, Espelette pepper smear, garlic confit  
over crispy artisanal bread slices

Carpaccio de Boeuf et Jambon de Parme.....\$16

Thin sliced beef & prosciutto, topped with pan seared capers,  
aged Comte cheese & lemony arugula.  
Finished with aged vinegar sirop & truffle oil emulsion





## PETITES SALADES

Salade Composée.....\$10

topped with crispy lardons, cherry tomatoes, creamy peppercorn dressing & comté cheese

Salade Poire et Roquefort.....\$11

Spring mix, candied pecans, wine poached pears, blue cheese,  
with balsamic vinaigrette

## SOUPES

Soupe du Jour.....\$ 7

Homemade soup of the day

Soupe à l'Oignon Gratinée.....\$10

French onion soup, baked to golden perfection!

## L' OCEAN

Noix de St Jacques Façon Maison.....\$34

Seared herb & brown butter scallops over Champagne cream  
w/candied shallots. Served with rice pilaf & vegetable of the day.

Saumon a L'Oseille .....\$24

Pan seared salmon with a tangy fresh sorrel & crème fraîche sauce,  
Served with rice pilaf & vegetable of the day

Crevettes St Tropez.....\$26

Tiger prawns, sauteed with aromatic herbs, garlic,  
tomatoes & a splash of Pastis. Served over fresh pasta.

Parmentier de Fruits de Mer.....\$25

Shrimp, scallop, salmon & white fish in a rich creamy dill sauce with fennel & leeks  
Topped with Duchesse mashed potatoes, served with side vegetables of the day

No Substitutions Please  
Split plate charge: \$11





## PLATS BRASSERIE

Boeuf Bourguignon.....\$32

Short rib, slow simmered with burgundy wine, pearl onions,  
button mushrooms and carrots. Served with aligot mashed potatoes.

Magret de Canard Sauce Bigarade.....\$36

Duck breast, pan seared for crispy skin, served medium rare, with dark  
cherries & orange sauce. Butter roasted potatoes & vegetable of the day

Poulet Rousillon.....\$24

Herbes de Provence roasted spatchcock chicken, with blistered tomatoes, artichoke  
hearts & fried capers in light lemon sauce.  
Served with butter roasted potatoes & vegetable of the day

Côte De Porc à la Moutarde.....\$35

Seared 14 oz. porkchop. Country Dijon mustard & shallot cream sauce.  
Served with aligot mashed potatoes & vegetable of the day

Steak Frites.....\$38

Traditional French "steak & potatoes"! Seasoned Ribeye, cooked to order.  
Choice of Bordelaise or peppercorn/Cognac sauce. Served with frites.

Pâtes aux Champignons des Bois.....\$23

Fresh pasta with a roasted wild mushroom & crème fraîche wine sauce.  
Topped with toasted pinenuts & a sprinkle of truffle honey.

Add a protein:

Salmon \$10

Scallops \$16

Shrimp \$12

Chicken \$ 9

No Substitutions Please

Split plate charge: \$11





## LES ENFANTS

Pâtes Fraîches.....\$10

Fresh pasta with butter & parmesan, marinara or lemony herb sauce

Add chicken \$5

Add salmon or shrimp \$7

Poulet Frites.....\$14

Grilled chicken tenders with frites & side of homemade mayonnaise

No Substitutions Please,  
For children under 12 years old



## DESSERTS

Mousse au Chocolat.....\$10

Dark & decadent, traditional chocolate mousse served with boudoir cookie  
& berries

Crème Brûlée Grand Marnier.....\$11

Creamy & smooth Grand Marnier custard with a caramelized sugar crust.

Millefeuille Framboise.....\$ 9

Delicious layers of caramelized puff pastry, creme diplomate  
& fresh raspberries

La Tarte au Citron Meringuée.....\$10

Homemade lemon curd in a french tart crust, topped with a sweet & airy meringue.  
Side of wild blueberry compote.

Cafe Gourmand.....\$12

Perfection on a plate! Espresso served with an assortment of mini sweets

Assiette de fromage.....\$12

Traditional, after dinner cheese plate! Served with bread.

Please ask your server about other wonderful pastries available at Sassy Tarts!

