

Appetizers

Pate du Chef:

Homemade chicken liver, bacon, shallot, walnut and Port Pate served with baguette and "cornichons" (French pickles). **The best!**

14.00

Tarte Flambee/ Flamenkuche:

Traditional Alsatian flat bread

15.00

- baked with bacon, onions, crème Fraiche and Emmenthal cheese.
- baked with spinach, mushroom, crème fraiche and Immenthal cheese

Fromages: Assortment of 4 Artisan French cheeses served with jam, baguette, croissant and Pretzel bread

20.00

Soupes (French onion or soupe du Jour) :

cup: **6.00**

bowl: **10.00**

Escargots: 6 escargots baked in a garlic and parsley butter. Baguette.

12.00

Salade: Balsamic, fig-honey vinaigrette or Herbs and peppercorn dressings*
Mixed field lettuce, tomatoes, cucumbers.

5.00

Bread plate: 1/2 baguette and butter

3.00

*Consuming raw or undercooked foods may increase your risk of foodborne illness

Entrees

Mauricette (pretzel bread sandwich) served with soup or salad
stuffed with chicken, pesto and Brie: **12.00**

stuffed with Proscuitto ham, apples and Brie: **12.00**

croissant **or** pretzel bread w/ chicken salad* (cranberries, almonds, basil): **12**

Le Francais: served with soup or salad.

Our homemade Chicken liver Pate and pickles in baguette

13.00

Quiche Lorraine or Quiche du Jour:

served with soup or salad

12.00

Crepe du Jour:

served with soup or salad.

13.00

Soupe and salad:

Bowl of soup and a salad

12.00

Salade "Nicoise":

Spring mix salad, **sauteed salmon or medium-rare fresh tuna***, hard-boiled egg,
warm Fingerling Potatoes and Haricots Verts, Nicoise olives.

17.00

Salade au poulet:

Spring mix salad, chicken salad*, tomatoes and cucumbers.

14.00

Spaetzle aux champignons:

Homemade Alsace noodles baked with mushrooms, spinach cream and cheese.

Vegetarian

15.00

Spaetzle a l'alsacienne: Noodles baked with Ham, onions, cream and cheese

15.00