

BISTRO MENU

SALADS

ADD AN EXTRA TO YOUR SALAD: TEMPURA SHRIMPS (\$8) CHICKEN (9\$), SALMON (13\$)

GARDEN SALAD **SMALL 13\$ / LARGE 17\$**
Seasonal vegetables and house dressing

CAESAR A LA BEAULIEU **17\$**
Romaine lettuce, sautéed pancetta, parmesan shavings, croutons, fried capers and house dressing

BEET SALAD **18\$**
Apples, clementines, arugula, pine nuts, crumbled goat cheese, mango & lemon emulsion and balsamic vinaigrette

POKE BOWL WITH TOFU OR DUCK CONFIT **25\$**
Asian vegetables: Corn, peppers, carrots, green onions, coleslaw served on ramen noodles, roasted crushed nuts and Thai sauce

SANDWICHES

• All sandwiches are served with fries or garden salad •

THE VEGGIE BURGER **16\$**
Brioche burger bun, brown rice & vegetable patty, Swiss cheese, pickles, tomatoes, arugula and roasted red pepper tapenade

THE OPEN FACE PHILLY STEAK AND CHEESE **18\$**
On panini bread, beef sautéed in red wine, onions, mushrooms, peppers, sharp cheddar, and arugula.

THE DELUXE GRILLED CHEESE **18\$**
Multigrain bread, Pizy cheese, aged cheddar, apricot compote and orange-marinated honey apples

THE ITALIAN SANDWICH **18\$**
Italian bread, grilled Italian meat, onions, mushrooms, sautéed peppers, provolone cheese, arugula, tomatoes, and Italian dressing

THE CHICKEN BLT **19\$**
Multigrain bread, grilled chicken, tomatoes, cheddar cheese, bacon, lettuce and sesame honey mayo

THE BURGER **19\$**
Brioche bun, beef patty, grilled peppers, old cheddar, pickles, fried shallots, tomato, arugula, and house mayo

PIZZAS

THE CHEESE **19\$**
Tomato sauce, provolone cheese, grated cheddar, parmesan, arugula, and fried shallots

THE "PÉPÉ" CHORIZO **20\$**
Tomato sauce, pepperoni, chorizo, red onions, grilled peppers, mozzarella and green olives

THE VEGGIE **21\$**
Sun-dried tomatoes and parmesan sauce, red onions, grilled peppers, artichokes, green olives and crumbled goat cheese

THE SMOKED SALMON **22\$**
Creamy cheese sauce, smoked salmon, red onions, cherry tomatoes, mozzarella arugula, and fried capers

THE CHICKEN **24\$**
Creamy cheese sauce, chicken pieces, red onions, two-color cheddar cheese, parmesan, green olives, prosciutto.

STARTERS

FRIED OLIVES	8\$
<i>served with herb yogurt.</i>	
SOUP OF THE DAY	10\$
FRENCH OIGNON SOUP	16\$
CHEF-STYLE NACHOS (Half size / Full size)	14\$ / 24\$
<i>Fried wonton pasta, salsa, banana peppers, green olives, cheddar cheese, sour cream, guacamole, pico de gallo, fried shallots, and hot cheese sauce</i>	
TEMPURA SHRIMP (6 OR 12)	12\$ / 24\$
<i>Served with Asian cabbage and house cocktail sauce</i>	
TEMPURA SHRIMP TACOS (2 OR 4)	14\$ / 28\$
<i>Corn taco, tempura shrimp pieces, mango and lemon emulsion, green onions, guacamole, feta cheese and Asian cabbage</i>	
THE MELTING CHEESE À LA CHARBONNEAU	15\$ / 19\$
<i>Pizy cheese, homemade fruit chutney, sprouts and sunflower salad and sautéed brioche bread</i>	
• 1 OR 2 PORTIONS	
PAN-SEARED ORANGE AND HONEY TOFU	16\$
<i>Sunflower seed crust, homemade fruit chutney, sprouts and sunflower seed salad and sautéed brioche bread</i>	
FRIED CALAMARI	18\$
<i>Balsamic and parmesan, served with house cocktail sauce</i>	
SMOKED SALMON TARTARE	19\$
<i>Slightly creamy and fruity, served with blini and pink peppercorn croutons</i>	
TRADITIONAL BEEF TARTARE (3 OZ, 6 OZ)	20\$ / 36\$
<i>Fried pickles and pink peppercorn croutons</i>	
CHEESE AND CHARCUTERIE PLATTER (FOR 1 OR 2 PERS)	20\$ / 40\$
<i>Homemade fruit chutney, pink peppercorn croutons, olives and pickles</i>	

MAIN COURSES

THE POUTINE	14\$
<i>Homemade sauce with cheese curds</i>	
• add duck confit \$7	
THE FRENCH ONION SOUP POUTINE	18\$
<i>French onion soup broth, cheese curds, Swiss cheese, and fries</i>	
THE CHICKEN OR TOFU TAO	22\$
<i>Fried chicken or tofu sautéed in house Tao sauce, sesame seeds, peppers, and green onions served on basmati rice</i>	
THE CHICKEN PASTA	26\$
<i>Pappardelle, creamy cheese sauce, sun-dried tomatoes, mushrooms, red onions, arugula, and fried shallots</i>	
THE GNOCCHI	28\$
<i>Pesto sauce, cream, seasonal green vegetables, pancetta, pine nuts, parmesan and preserved lemon</i>	
THE GRILLED SALMON	31\$
<i>Sun-dried tomato sauce, basmati rice and seasonal vegetables</i>	
THE BEEF FLANK STEAK	35\$
<i>Red wine sauce, fries and seasonal vegetables.</i>	
THE CONFIT DUCK LEG (1 OR 2)	25\$ 42\$
<i>Duck fat sautéed potatoes wedges with garlic and herbs. Served with seasonal vegetables</i>	

*TAXES AND GRATUITIES ARE NOT INCLUDED. PRICES ARE SUBJECT TO CHANGE WITHOUT NOTICE.