First Courses

**Served with a warm semolina baguette and sweet whipped butter.**

**Gratinée Lyonnaise**
Onion soup, Lyon style, with Emmenthal cheese.  
3.50

**Soup du Jour**
3.50

**Tomato Bisque**
Fresh tomato and basil bisque en croûte. (Please allow at least ten minutes).  
4.25

**Cheese Selection**
Served with seasonal fresh fruit.  
A.Q

**Chicken Enrobé with Pine Nuts**
Served on a bed of romaine with a fresh savory and garlic cream sauce.  
5.25

**Crêpes aux Fruits de Mer**
Small French crêpes stuffed in a pouch with sea scallops, shrimps, ricotta and basil.  
3.95

**Chilled Mussels au Vinaigre**
New Zealand green lip mussels with a champagne vinegar sauce.  
6.50

**New Zealand Green Lip Mussels**
Steamed in a lightly spiced vegetable broth, topped with a garlic and saffron aioli.  
7.25

**Pâté Maison**
One slice of your choice of today’s selection served with cornichons, red onions, capers, egg and Dijon mustard.  
6.75

**Brie with Pine Nuts**
Warm French brie topped with toasted pine nuts. Accompanied by basil-cilantro pesto and sun-dried tomato pesto.  
5.25

**Quiches**

**Quiche Lorraine**
Ham, Emmenthal cheese and egg custard baked in a flaky tart shell. Complemented by a fresh greens salad, tossed with our ravigote dressing.  
8.50

**Quiche Maison**
Changing daily and served with a fresh greens salad tossed with our ravigote dressing.  
8.50
Salads

Charcuterie Salads
Choice of One 4.50
Your favorite from Two 5.95
today's selections. Three 7.25

Salade Verte 6.95
Romaine lettuce with feta, Emmental and
Parmesan cheeses, bacon, walnuts, Niçoise
olives and toasted croutons, tossed in our
ravigote dressing.

Chicken Salad with Walnuts and Apples 8.25
Our country-style chicken salad with
fresh herbs, walnuts and green apples,
in our own special dressing,
over crisp greens.

Grilled Chicken Salad 8.50
Breast of chicken tenderloins marinated
in a herbes de Provence olive oil, serve
d over fresh mixed greens and finished with
a garlic remoulade.

Magret of Duck 12.25
Fresh duck breast, grilled and served
over a bed of frisée and mâche, tossed
in a basil-raspberry vinaigrette.

Pasta

Paglia e Fieno 10.25
Semolina and spinach angel hair pasta,
finished with prosciutto, green peas
and a fresh Parmesan cream sauce.

Linguine Jardinière au Roquefort 10.25
Fresh semolina linguine tossed with julienned
garden vegetables, extra-virgin olive oil, garlic
and topped with French Roquefort cheese.

Tortellini with Wild Mushrooms 11.50
Parmesan and ricotta-filled egg pasta in
a wild mushroom and Madeira wine sauce.

Scallops with Tomato-Basil Fettuccine 13.25
Sautéed scallops with fresh and
sun-dried tomatoes, served over
tomato-basil fettuccine with cilantro pesto.

Entrees

Accompanied by a greens salad tossed in
a ravigote maison.

Crispy Sea Bass 13.50
Fresh sea bass wrapped with thin potato
slices, then sautéed. Served over a bed of
snow peas with a Xérès vinegar sauce.

Bouillabaisse Maison 13.95
Our own version of this classic
favorite with fresh fish, mussels and
shrimp in a spicy vegetable broth,
topped with a garlic saffron aioli.

Scampi Provençale 15.50
Shrimp sautéed with fresh and sun-dried
tomatoes, white wine, onions, pine nuts,
basil and tarragon. Served over semolina
linguine and julienned vegetables.

Poulet Forestier 12.25
Boneless chicken breast sautéed with
mushrooms, fresh herbs, white wine and
shallots in a delicate cream sauce.

Boudin Blanc 10.95
White sausages of veal and pork, served
with sautéed apples, red cabbage and
Dijon mustard.

Grilled New Zealand Rack of Lamb 15.95
Fresh grilled New Zealand rack of lamb,
layered with a whole grain mustard.

Filet Mignon au Poivre Vert 15.75
Tenderloin of beef sautéed and finished
with a cognac and green peppercorn
demi-glace.

Grilled Veal Chop 16.50
Grilled veal chop, finished with a black
olive Niçoise and red bell pepper sauce.

Plat du Jour
Chef Jean-Pierre's creation, changing daily.

Poisson Frais  A.Q.
Today's freshest catch prepared in our
unique style

Half orders of pasta are available to enjoy as a first course.

Baguette Basket 1.50
Basket of warm semolina baguette
with sweet whipped butter.
Desserts

- French Pastries and Tarts: 4.50
- Berry Crème Brûlée: 4.50
- Chocolate Mousse: 4.50
- Cheesecake and Tortes: 4.50
- Chocolate Truffle: 2.50
- Chocolate Box: 6.50

Beverages

- Palmier Blend Coffees: 1.25
  Regular or Swiss Water Decaffeinated
- Espresso: Single 1.75  Double 2.25
- Cappuccino: 2.50
- Tea - Hot or Iced: 1.25
  Palmier’s Darjeeling Blend, Fruit-Flavored
  Black Teas, Herbal Teas.
- Milk: 1.25
- Mineral Waters and Natural Sodas: 1.50
- Fresh Fruit Juices: 1.75

All items from our menu, as well as our charcuterie, are available to go. Call and charge your order so we can prepare your selection before your arrival.

902 West Washington Street
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Brunch • Lunch • Dinner
Catering • Carry-Out