Hors d'Oeuvres

Crevettes Safranées - Grilled saffron infused shrimp salad with black bean sauce. 9.95
Escargots a la Bourguignonne - Snails braised in their shells with garlic, parsley, butter. 8.95
Pâte Maison - Chicken liver mousse with French Boudin and cornbread. 5.95
Pâte de Foie Gras de Conard - Classic fresh duck liver paté with warm crostini. 15.00
Terrine de Campagne - Country Pate - Veal, pork, duck liver, pistachios, Cumberland sauce. 6.50
Terrine de Printemps - Grilled vegetables layered with goat cheese served with balsamic reduction. 5.95
Filet de Sauvignon Gris - House cured salmon gravlax with cucumber salad and sour cream. 7.95
Huîtres Lorraine - 1/2 dozen oysters gratinéed with sour cream, mignonette, brown & horseradish. 6.95
Pâte de Poisson Fume - Smoked bluefish paté with toasted crostini. 6.95

Soupes et Potages

Soupe du Jour - Made from scratch with fresh ingredients. 3.75
Bisque de Homard - Creamy lobster bisque. 6.95
Soupe a l'Oignon - Our famous crock of onion soup with gruyere cheese. 5.95

Salades

Salade au Chèvre - Goat cheese and roasted red peppers with field greens and baby beets. 6.95
Salade Caesar a la Provençale - Romaine lettuce, Caesar dressing, croutons, and olives. 6.95
Fromage Bleu

Omelettes

Omelette du Jour, Champignons ou Fromage - Your choice of filling. 9.95

Poisson

Sole Doria - 19.95
Filet of sole sauteed with lemon, butter, white wine, chives and cucumber crescents.

Crevettes Provencale - 20.95
Shrimp grilled with tomato concasse, fresh basil, lemon, white wine, garlic.

Serod a la Creole - 15.95
Fresh escolar baked and served with a sauce of red and green peppers, onion, garlic, cayenne, and paprika.

Saumon d'Azur - 19.95
Filet of salmon braised and served with a lemon, lime, orange and ginger butter.

Bouillabaisse Marseilles - 19.95
From Provence, a variety of fish and shellfish, potatoes and onions poached in a saffron and tomato broth. Served with aioli.

Coquilles St. Jacques Cari - 20.50
Tender scallops seared, served over a warm tomato, curry and balsamic vinaigrette.

Vegetalite

Croque Printemps - 7.95
Open faced vegetable sandwich with havarti cheese.

Our Entrees come with Our Famous Basket of Warm French Bread
Salad Verte - Mixed Greens with a Crust of Pot au Feu's Mustard Vinaigrette and Your Choice of Pommes Frites or Baked Sweet Potato or Baked Russet Potato or Dill - Our Special Combination of Fried Sweet and Russet Potatoes with Sour Cream Dill Sauce (while they last) or Rice and Fresh Chef's Vegetable du Jour.
Volaille

Supreme de Volaille au Porto - 15.95
Herb-crusted boneless breast of chicken broiled sauced with Port wine, Demi-glace and cream.

Supreme de Volaille Farci - 16.50
Skinless, boneless breast of chicken stuffed with daily specials served with sauce supreme.

Foies de Volaille Lyonnaise - 13.95
Marinated chicken livers sautéed with white wine, Madeira and onions.

Poulet à l’Autumn - 15.95
One-half of a chicken roasted with a pecan and maple syrup glaze.

Caneton aux Peches - 18.95
Half a roasted duckling served with a peach sauce.

Viande

Tournedos Bearnais ou Bordelaise - 19.95
Medallions of beef tenderloin seared and served with Bordelaise or Bearnaise sauce.

Flançhet de Boeuf au Poivre - 18.95
Flank steak marinated with mustard and crushed black peppercorns, grilled and served thinly sliced au jus.

Entrecote Rouille - 19.95
Ribeye steak grilled and served with a red pepper rouille.

Veau au Champignons Sauvage - 18.95
Veal tenderloins grilled and served with wild mushroom sauce and couscous.

Our Entrees come with Our Famous Basket of Warm French Bread

Salad Verte - Mixed Greens with a Crust of Pou au Feu's Mustard Vinaigrette and Your Choice of Pomme Frites or Baked Sweet Potato or Baked Russet Potatoes or Dîle - Our Special Combination of Fried Sweet and Russet Potatoes with Sour Cream with Dill Sauce (while they last) or Rice and Fresh Chef's Vegetable du Jour

Specialités Regionale

Crepes du Jour - 13.95
Two savory crepes, folded, rolled, and baked with today's fresh filling and sauce.

Boeuf à la Bourguignon - 18.95
Beef marinated in red wine and spices, braised until tender, served with potatoes gratinées.

Quiche du Jour 9.95
A slice of our fresh baked quiche served with salad and your choice of potato and vegetable of the day.

Pot au Feu - 18.95
Beef and chicken braised with a medley of fresh vegetables including onions, beets, carrots, celery, cabbage and potato served with traditional garnishes of coarse salt, cornichons and warm horseradish and mustard sauce.

Porc Normande - 18.95
Pork tenderloin grilled and served with a sauce of apple brandy, cream and fresh apples slices.
### Vins du Jour

#### Vins Blanc

<table>
<thead>
<tr>
<th>Year</th>
<th>Wine</th>
<th>Region</th>
<th>Glass/Bottle</th>
</tr>
</thead>
<tbody>
<tr>
<td>1997</td>
<td>Chardonnay - William Hill</td>
<td>Napa Valley</td>
<td>6.75 / 27.50</td>
</tr>
<tr>
<td>1999</td>
<td>Chardonnay - Lindemans - Bin 65</td>
<td>Southeastern Australia</td>
<td>6.00 / 24.50</td>
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<tr>
<td>1997</td>
<td>Macon-Lugny - “Les Charmes”</td>
<td>Cave de Lugny</td>
<td>5.75 / 23.50</td>
</tr>
<tr>
<td>1997</td>
<td>Gewurztraminer - Alexander Valley Vineyards</td>
<td>North Coast</td>
<td>6.25 / 25.50</td>
</tr>
<tr>
<td>1997</td>
<td>Pinot Grigio - Santa Margherita</td>
<td>Valdadice</td>
<td>7.00 / 28.50</td>
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<tr>
<td>1997</td>
<td>Pinot Blanc - J. Lohr - October Night Estates - Monterey</td>
<td></td>
<td>5.00 / 20.50</td>
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#### Vins Rose

<table>
<thead>
<tr>
<th>Year</th>
<th>Wine</th>
<th>Region</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>1997</td>
<td>White Zinfandel - Beringer</td>
<td>North Coast California</td>
<td>5.00 / 20.50</td>
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<tr>
<td>1997</td>
<td>Cinsault - Les Jamelles</td>
<td>Vin de Pays d’Oc</td>
<td>5.25 / 21.50</td>
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#### Vins Rouge

<table>
<thead>
<tr>
<th>Year</th>
<th>Wine</th>
<th>Region</th>
<th>Glass/Bottle</th>
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<tbody>
<tr>
<td>1997</td>
<td>Merlot - Forest Glen</td>
<td>Barrel Select - Sonoma</td>
<td>7.00 / 28.50</td>
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<tr>
<td>1997</td>
<td>Merlot - Val d’Orbieu</td>
<td>Reserve St Martin - Languedoc</td>
<td>5.75 / 23.50</td>
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<tr>
<td>1998</td>
<td>Milenage - Georges Duboeuf</td>
<td>Vin de Pays d’Oc</td>
<td>6.25 / 25.50</td>
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<tr>
<td>1997</td>
<td>Cabernet Sauvignon - Maison Nicolas</td>
<td>Reserve - Vin de Pays d’Oc</td>
<td>5.25 / 21.50</td>
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<tr>
<td>1997</td>
<td>Margaux’ - Barton &amp; Guestier</td>
<td>Bordeaux - Tradition</td>
<td>8.50 / 34.00</td>
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#### Champagne & Sparkling

<table>
<thead>
<tr>
<th>Wine</th>
<th>Price</th>
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<tbody>
<tr>
<td>Moet &amp; Chandon, Brut Imperial</td>
<td>9.95</td>
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<tr>
<td>Mumm's, Cavee Napa - Brut Prestige</td>
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<tr>
<td>Veuve de Vernay - Blanc de Blancs</td>
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### Eaux Minerales

<table>
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<tr>
<th>Water</th>
<th>Price</th>
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<tbody>
<tr>
<td>Perrier, France</td>
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<tr>
<td>San Pelligrino, Italy</td>
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</tr>
<tr>
<td>Evian, France</td>
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### Les Bieres

<table>
<thead>
<tr>
<th>Bieres</th>
<th>Country</th>
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<tbody>
<tr>
<td>Kronenbourg 1664 - France</td>
<td>France</td>
</tr>
<tr>
<td>Fischer Labelle - France</td>
<td>France</td>
</tr>
<tr>
<td>Fischer Amber - France</td>
<td>France</td>
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<tr>
<td>Biere de Garde - Belgium</td>
<td>Belgium</td>
</tr>
<tr>
<td>Guiness Stout - Ireland</td>
<td>Ireland</td>
</tr>
<tr>
<td>Beck’s Light - Germany</td>
<td>Germany</td>
</tr>
<tr>
<td>Sam Adams Boston Lager - USA</td>
<td>USA</td>
</tr>
<tr>
<td>Pilsner Urquell - Czechoslovakia</td>
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<tr>
<td>Bass Ale - England</td>
<td>England</td>
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<tr>
<td>Heineken - Holland</td>
<td>Holland</td>
</tr>
<tr>
<td>Anchor Steam - USA</td>
<td>USA</td>
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<tr>
<td>Amstel Light - Holland</td>
<td>Holland</td>
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<tr>
<td>Miller Lite - USA</td>
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<tr>
<td>Beck’s Dark - Germany</td>
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<tr>
<td>Rolling Rock - USA</td>
<td>USA</td>
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<tr>
<td>Dos Equis - Mexico</td>
<td>Mexico</td>
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### Non Alcoolique

<table>
<thead>
<tr>
<th>Bieres</th>
<th>Country</th>
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</thead>
<tbody>
<tr>
<td>Clausthaler - Germany</td>
<td>Germany</td>
</tr>
<tr>
<td>Coors Cutter - USA</td>
<td>USA</td>
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