Hors d’Oeuvres

Crevettes Safranées - Chilled saffron infused shrimp tossed with black bean salsa. 9.95
Escargots à la Bourguignonne - Snails baked in their shells with garlic panade butter. 8.95
Pâte Maison - Chicken liver mousse with French Brandy and cayenne. 5.95
Pâte de Foie Gras de Canard - Classic fresh duck liver pastes with warm croustades. 10.00
Terrine de Campagne - Country Pate - Veal, pork, duck liver, patoilles, Cumberland sauce. 6.50
Terrine de Printemps - Grilled vegetables layered with goat cheese served with balsamico reduction. 5.95
Filet de Saumon Cru - House cured salmon gravlax with cucumber salad and sour cream. 7.95
Huitres Lorraine - 3 Moonshine oysters garnished with sour cream, mustard, bacon & horseradish. 6.95
Pâte de Poisson Fumée - Smoked bluefish pastes with toasted croustades. 6.95

Soupes et Potages

Soupe du Jour - Made from scratch with fresh ingredients. 3.95
Bisque de Homard - Creamy lobster bisque. 6.95
Soupe a l’Oignon - Our famous crock of onion soup with grated and cheese. 5.95

Salades

Salade au Chevre - Goat cheese and roasted red peppers with field greens and basil herbs. 6.95
Salade Caesar à la Provençale - Romaine lettuce, Caesar dressing, croutons and olives. 6.95
Fromage Bleu -

Omelettes

Omelette du Jour, Champignons ou Fromage - Your choice of fillings. 9.95
Pot au Feu

Poisson

Sole Indienne - 17.95
Filet of sole dipped in a curry flour and topped with a banana and lime meuniere.

Crevettes Provençale - 19.95
Shrimp grilled with tomato concasse, fresh basil, lemon, white wine, garlic

Scrod Suédoise - 15.95
Fresh scrod baked and topped with a dill and shallot sour cream

Saumon d’Ete - 19.95
Filet of salmon, seared then finished in the oven over a bed of wilted baby greens with a roasted pepper and chive vinaigrette.

Espadon Escalopes - 19.95
Fresh swordfish served with glazed shallot and chive butter.

Coquilles St. Jacques Nantucket - 19.95
Tender scallops baked with havarti and gruyere cheeses, served en casserole.

Truite Grenobloise - 16.95
Whole baked trout served with a caper and lemon meunier sauce.

Fruits de Mer Semoule - 21.95
Lobster, shrimp and scallops tossed with spinach, tomato, white wine & linguine.

Pot au Feu
Volaille

Supreme de Volaille au Pastille - 15.95
Boneless and skinless breast of chicken broiled with a walnut, basil and pecorino butter.

Supreme de Volaille Farci - 16.50
Boneless breast of chicken stuffed with daily specialities and served with sauce supreme.

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

Poulet Pommery - 15.95
One half of a chicken roasted with a honey and whole grain mustard glaze.

Capon Framboise - 18.95
Confit duck leg and breast with a carmelized orange and raspberry sauce.

Viande

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

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

La Grande Entrecote d’Ail - 24.95
20 oz. bone in ribeye steak grilled with a roasted garlic butter.

Escallope de Veau au Viennoise - 19.95
Scallops of veal sauteed and served with a caper and anchovy garnish.

Pot au Feu

Specialités Regionale

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

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

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.

Salade Nicoise - 14.95
Albacore tuna, marinated green beans, potato salad, egg, anchovy, tomato, cucumber and onion over a bed of greens.

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

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

Our Entrées 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 Dîle - 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
# Vins du Jour

## Vins Blanc

<table>
<thead>
<tr>
<th>Year</th>
<th>Wine</th>
<th>Bottle Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>2000</td>
<td>Chardonnay - Louis Latour - Ardeche - France</td>
<td>5.75 / 23.00</td>
</tr>
<tr>
<td>1999</td>
<td>Chardonnay - Kendall Jackson - California</td>
<td>7.00 / 28.00</td>
</tr>
<tr>
<td>2000</td>
<td>Pinot Grigio - Mezza Corona - Trentino</td>
<td>5.75 / 23.00</td>
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<tr>
<td>1999</td>
<td>Pinot Blanc - Trimbach - Alsace - France</td>
<td>6.50 / 24.00</td>
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## Vins Rose

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<tr>
<th>Year</th>
<th>Wine</th>
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<tbody>
<tr>
<td>1999</td>
<td>White Zinfandel - Beringer - North Coast California</td>
<td>5.00 / 20.50</td>
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## Vins Rouge

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<tr>
<th>Year</th>
<th>Wine</th>
<th>Bottle Price</th>
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</thead>
<tbody>
<tr>
<td>1999</td>
<td>Cabernet Sauvignon - Napa Ridge - California</td>
<td>6.00 / 24.00</td>
</tr>
<tr>
<td>1998</td>
<td>Zinfandel - Montevina - Amador - California</td>
<td>6.50 / 26.00</td>
</tr>
<tr>
<td>1999</td>
<td>Merlot - Cypress - California</td>
<td>6.50 / 24.00</td>
</tr>
<tr>
<td>2001</td>
<td>Beaujolais Nouveau - Duboeuf</td>
<td>5.00 / 20.00</td>
</tr>
</tbody>
</table>

## Champagne & Sparkling

- Mumms, Cuvee Napa - Brut Prestige: 6.95
- Veuve de Vernay - Blanc de Blancs - Brut: 6.95

## Eaux Minérales

- Perrier, France: 3.50
- San Pellegrino, Italy: 3.50
- Evian, France: 3.50

## Les Bières

- Kronenbourg 1664 - France
- Fischer Labelle - France
- Fischer Amber - France
- Pilsner Urquell - Czechoslovakia
- Miller Lite - USA
- Sam Adams Boston Lager - USA
- Sam Adams Light - USA
- Bass Ale - England
- Heineken - Holland
- Amstel Light - Holland
- Guiness Stout - Ireland
- Becks Dark - Germany
- Rolling Rock - USA
- Stella Artois - Belgium

## Non Alcoolique

- Clausthaler - Germany

**80 Pot au Feu 08**