

SACREBLEU

PARTAGER

Marinated Olives	8.5
Charcuterie	34
Cured meats, housemade terrine and rillettes, cornichons, croutons	
Fromage	21
Selection of 3 artisan cheeses, quince, muscatels, nuts, fruit bread	

UN PEU

Raclette	20
Raclette cheese, potato, cured meat, cornichons	
Fondue	20
Traditional cheese fondue w- baguette	
Mussels	15
Grilled w- garlic butter	
Champignons Gratinées	16
Mushrooms, ricotta, herbs, parmesan	

*Please see Specials menu for
Plats du jour*

SUR LES CÔTÉ

Salade verte	9
Sautéed greens	10
Potato gratin	10

CRÊPES

Ham and cheese	12
Spinach and cheese	12
Chicken, cheese, pesto	14.5
Smoked salmon	14.5

CRÊPES SUCRÉE

Suzette	14.5
Lemon and sugar	9.5
Maple syrup	9.5
Nutella	9.5
Nutella, strawberry, banana	14
Berries & cream	14
+ buckwheat	2
+ French vanilla ice-cream	3