

## Hors D'Oeuvres

<b>Pumpkin Bisque</b>	6.50
<b>Traditional Onion Soup</b> with apple cider	7.00
<b>Snails</b> in their shells	9.00
<b>Boston Lettuce</b> with pecans, blue cheese and mustard vinaigrette	5.00
<b>Steamed Mussels</b>	8.50
<b>Belgian Style</b> with pommes frites and mayonnaise	10.50
<b>Chicken Liver Pate</b> with warm toast and cornichons	6.50

## Best Selling Sandwiches in France

with your choice of salad or pommes frites

### **Croque Monsieur Grilled Ham and Cheese**

with light Bechamel sauce

12.50

### **Le Coq Burger**

Ground black angus, stuffed with foie gras, shredded short ribs and special bearnaise sauce, on a asiago cheese bun

(Manhattan Price: 35)

Our Price: 14.50

## Tarte and Quiche

with salad

### **Onion Tarte**

with goat cheese, caramelized onions and bacon bits  
(available without bacon)

12.50

### **Vegetable Quiche Lorraine**

12.50

## Salades

### **Salad Nicoise**

French green beans, plum tomatoes, hard boiled eggs, creamer potatoes, with tuna, and olive. Can be ordered with or without anchovies

13.75

### **Smoked Chicken Salad**

Topped with blue cheese crumbles, mustard seed vinaigrette, tomatoes and grapefruit

13.75

### **Tomato Salad**

Three different tomato topped with herb goat cheese and balsamic vinaigrette

8.50

## Plates Principaux

### **Eggplant Bayou Teche**

Crab meat, shrimp, Cajun hollandaise sauce

14.95

### **Original Louisiana Blackened Fish**

Citrus buerre blanc and toasted pecans

14.95

### **Grouper Hester**

Sauteed, capers, tomatoes, cheese, buerre blanc

14.95

### **Crab Cake**

On a fried green tomato, topped with Cajun hollandaise

14.95

### **Cassoulet**

White beans slowly braised with lamb, pork, duck, garlic sausage, crust bread crumbs and duck cracklings

14.95

### **Farm Raised Rabbit**

Braised with California prunes with macaroni and cheese

14.95

### **Pork Two Ways**

Braised shoulder with roasted pork loin, crumbled blue cheese, poached pears, braised red cabbage

14.95

### **Steak Minute**

Pan seared, choice of bearnaise or peppercorn sauce with pommes frites and salad greens

14.95

### **Coq Au Vin**

Braised chicken with red wine, mushrooms, bacon, onions, haricot verts, served with egg noodles

14.95

### **Veal Liver**

Sauteed with caramelized onions, crisp bacon, haricot verts, and pommes frites

13.50

## Beer and Wine

Sparkling Methode Champenoise	9.25
Kir	6.25
Michelob Ultra Light	3.75
Kronenbourg 1664, France	4.25
Hobgoblin Dark Ale, England	4.75
Weihestephaner, Germany	4.75
Macon-Village, Chardonnay, France	8.25
Macrostie, Chardonnay, California	9.75
Paul Blanck, Pinot Gris, France	8.25
Foris, Pinot Noin, Oregon	8.75
Kestrel, Cabernet Sauv., Washington	9.75
Cotes du Rhone, France	8.25
Bordeaux, France	12.00

Chef Owners:

Louis and Magdalena Perrotte  
Reimund and Sandy Pitz

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