



**Happy Hour**  
4:00 to 7:00 p.m.

\$5

**Soupe du Jour ou Potage de Saison** soup of the day  
or seasonal soup

**Salade Maison** organic baby greens tossed in  
house-made balsamic vinaigrette

**Fondue d'Épinards et Artichauts** spinach, goat cheese  
and artichoke fondue, served with grilled flat bread

**Pissaladière Pipérade** pizza in the  
Provençal style

**Tartiflette** potatoes layered with  
cherrywood smoked bacon, caramelized onions  
and smoked gouda, baked golden brown

**Pates de Fromage et Jambon Gratinée** mac-n-cheese  
baked with smoked ham

**Petite Salade de Betteraves** roasted baby beets,  
blue cheese, spiced walnuts, arugula,  
citrus tarragon vinaigrette

**Sous Chef**  
Derrick Sand

**Chef Partner**  
Shane McMahon

**Pastry Chef**  
Sandra France



**Small Plates**

**Brie En Croûte**  
French brie wrapped in puff pastry and baked,  
seasonal fruit chutney 7

**Pâté Grand-Mère**  
Pork and chicken liver mousse, cornichon,  
pickled onions, marmalade, Dijon 9

**Escargots Aixoise**  
Burgundy snails in a compound butter of fennel,  
shallots, anchovies, parsley and garlic 10

**Brochette d'Onglet**  
Marinated hanger steak grilled and  
served on César salad 7

**Coq au Vin**  
Chicken leg braised in red wine, bacon,  
mushrooms, spelt 12

**Hamburger Provençal**  
Charbroiled ½ lb. Kobe beef, caramelized onions and  
Dijon aioli on house-made wheat bun served with  
hand-cut fries or mixed greens 12