

- **Pate Maison**, house preparation of the pate, toasted points, mustard and cornichons.....8.00
- **Saumon Fume**, smoked salmon, ginger oil with traditional garnish9.00
- **Escargot Bourguignons en Croute**, burgundy style snails with parsley butter in pastry9.00
- **Frog Legs**, garlic, herbs de provence, white wine11.00
- **Galette de Crabe**, Sauce Aioli, crab cake with aioli sauce.....9.00

LES SOUPES

- **Gratinee d' Oignon**, French classic baked onion soup.....7.00
- **Soupe de Jour**, fresh daily soup.....6.00

LES SALADES

- *Salade de Saison, seasonal mixed green salad.....5.00*
- *Coeur de Salade au Chevre et Aux Noix, butter lettuce, spiced walnuts and goat cheese.....6.00*
- *Ceaser Traditional, romaine, crouton, lemon, anchovy, seasonings, vinegar and oil.....6.00*

LES POISSONS

- *Tournedo de Saumon, tournedo of salmon with grain mustard and honey.....26.00*
- *Filet de Poisson blanc citron, beurre, fresh white fish breaded with butter lemon sauce.....25.00*

NOS GRILLADES

- *Cotelette de Porc, grilled medallion of pork, two mustard butter with chives.....*
.....24.00
- *Steak Frites Louis Grille', Le Petit Paris' steak frites simply done.....*
.....22.00
- *Filet Mignon au Poivre, filet of beef, cognac and black peppercorn sauce.....*
.....27.00

LES ENTREES

- *Boeuf Bouguignon, diced sirloin of beef simmered in red burgundy.....*
.....25.00
- *Steak Tartare, Traditional steak tartare with pomme frites.....*
.....25.00
- *Foie de Veau au Porto, sautéed calf liver, smoked bacon, onion, basil with port wine sauce.....*
.....25.00
- *Canard a l'Orange, roasted half duck with orange and Grand Marnier sauce.....*
.....27.00

- *Pates a la Provencale, today's pasta warmed with fresh tomatoes garlic, Provencale herb, parmesan.....18.00*

LES PETITES ASSIETTE

- *Les Legumes Verts, Spinach sautéed with garlic.....4.00*
- *Pommes Frites, French fries, truffle aioli.....4.00*

LES FROMAGES

- *Assiette de Fromages Varies, a selection of world cheeses, toast and condiments.....9.00*