

Sel et Poivre

Dinner menu

Appetizers

Soupe du jour \$10.95

Fish soup \$12.50

French onion soup \$12.95

Mesclun salad with balsamic vinaigrette \$10.95

Country duck pâté \$12.95

Terrine de foie gras with red wine grapes \$21.95

Fresh tomato and basil salad \$11.95

Crab cake with mixed green salad and ginger sauce \$16.95

Arugula, watercress and endive salad with Roquefort cheese \$12.95

Assorted cheese plate \$18.95

French green bean salad \$11.95

Celery root rémoulade with red beets \$13.95

Escargots with garlic butter and herbs \$14.95

Risotto with wild mushrooms and leeks \$17.95

Grilled garlic sausage with lentil salad \$13.95

Artichoke vinaigrette \$13.95

Mussels marinière or à la provençale with French fries \$19.95

Salads

Salade niçoise \$21.95

Chicken salad in balsamic vinegar with pine nuts on a bed of greens \$21.95

Prix fixe menus are not available with any discounts, coupons or other promotions

The restaurant is available for private parties, special wine dinners, catering or other festivities.

For more information please ask for Christian.

Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of foodborne illness

Main Courses

- Grilled salmon filet with white beans and haricots verts in white wine sauce* \$28.95
Skate with lemon and capers, served with basmati rice \$26.95
Brook trout amandine, broccoli and carrots \$26.95
Wild striped bass with artichoke hearts, fennel and black olive lemon oil \$35.95
Duck à l'orange with wild rice \$31.95
Oven-roasted chicken, French fries or mashed potatoes \$26.95
Pan-seared chicken breast served with wild mushroom sauce and mixed vegetables \$24.95
Grilled chicken paillard with mesclun salad and French fries \$24.95
Leg of lamb with haricots verts \$27.95
Wiener schnitzel (pork) with potato salad \$24.95
Pork chop with braised onions and apples in Calvados sauce and herb-roasted potatoes \$26.95
Calf's liver à la lyonnaise with mashed potatoes and broccoli \$26.95
Veal kidneys with mustard sauce, boiled potatoes and spinach \$26.95
Thin-sliced steak frites and salad \$23.95
Aged New York sirloin steak with Roquefort or poivre sauce \$38.95
Filet Mignon in a red wine shallot sauce with roasted Yukon Gold potatoes \$39.95
Bistro burger served with French fries \$19.95
Sautéed mixed vegetable plate \$21.95
Omelette of the day \$17.95

Side dishes

- Redskin mashed potatoes* \$8.00 *French fries* \$8.00 *Risotto* \$9.00
French green beans \$9.00 *Sautéed spinach* \$9.00 *Mixed vegetables* \$9.00

Pastas

- Fettuccine with chicken in a creamy pepper sauce* \$24.95
Linguine with fresh tomato and basil \$19.95
Linguine with shrimp and mixed vegetables à la provençale \$26.95