

APPETIZERS

FRENCH ONION SOUP, VERMONT CHEDDAR 12.
MESCLUN SALAD WITH BALSAMIC VINAIGRETTE 11.
HEIRLOOM TOMATO, RICOTTA CHEESE CRUMBLE & NICOISE OLIVES 15.
ISLAND CREEK OYSTERS "AU NATUREL" 6/18. (add 5. for PF) 12/34. (add 10. for PF)
CRAB AND AVOCADO NAPOLEON WITH LEMONGRASS & CILANTRO 14.
TRADITIONAL BAKED ESCARGOT IN FINE GARLIC & PARSLEY BUTTER 13.
TUNA & CUCUMBER TARTARE, SESAME DRESSING 15. (add 2. for PF)
TARTE FLAMBÉE: FRENCH STYLE PIZZA WITH CREME FRAICHE, ONION & BACON 13.
CHEESE SELECTION, BABY GREENS, WALNUTS & APPLE 16.
CHARCUTERIE BOARD, PROSCIUTTO, DRY & GARLIC SAUSAGE, DUCK PATÉ 18. (add 2. for PF)

ENTREES

NICOISE SALAD WITH GRILLED YELLOW FIN TUNA 22.
SUMMER CHICKEN SALAD, ARTICHOKE, CHERRY TOMATO AND CITRUS DRESSING 19.
MUSSEL "MARINIÈRE" SERVED WITH FRENCH FRIES 20.
MARINATED SALMON SANDWICH, CUCUMBER TZATZIKI & FRENCH FRIES 22.
GRILLED HANGER STEAK SERVED WITH FRENCH FRIES AND BLACK PEPPER SAUCE 25.
"STEAK TARTARE"* SERVED WITH "POMMES FRITES" 24.
ROASTED FREE RANGE CHICKEN, POTATO PURÉE AND CHICKEN JUS 23.
MADISON BISTRO BURGER WITH BRIE CHEESE & FRENCH FRIES 19.
POACHED EGG BENEDICT, SMOKED SALMON & POTATO CRUSTY 20.
OPEN-FACED VEGGIE OMELET, FRENCH FRIES OR SALAD 18.
HOMEMADE LOBSTER & SPINACH LASAGNA 25. (add 2. for PF)

DESSERTS

FRESH FRUIT SALAD 10.
CHOCOLATE PROFITEROLE 11.
APPLE CRUMBLE, WHIPPED VANILLA CREAM CHANTILLY 12.
WARM CHOCOLATE MOLTEN CAKE, HOT CHOCOLATE SAUCE & VANILLA ICE CREAM 12.
SORBET : RASPBERRY, LEMON, PASSION-FRUIT, BLACKCURRANT 12.
VANILLA CREME BRULEE 11.
CHERRY "FLAMBEED", WHIPPED YOGURT & AMARETTO SPONGE CAKE 11.
STRAWBERRY TARTE 11.
CHOCOLATE OR GRAND-MARNIER SOUFFLE 15. (add 2. for PF)

SIDE DISH : FRENCH FRIES 7- VEGETABLES 7- SAUTÉED SPINACH 8- RISOTTO 7- MESCLUN SALAD 7

PRIX FIXE LUNCH \$39
APP.+ENTREE + DESSERT

