

LE MENU

20 NOVEMBER 2025

LES PREMIERS

Sliced baguettes (Veg)

Bouillabaisse

Baked Brie with Apricot Jam (Veg)

Niçoise salad with Red wine Vinaigrette (GF)

Frisée salad with Dijon Dressing (V) (GF)

Duck Rillettes (GF)

Pate de Campagne with Traditional Accompaniments (GF)

LES PLATS PRINCIPAUX

Ratatouille (V) (GF)

Steamed Mussels ala Meunier (GF)

Chicken Tarragon

Wild Mushroom Bourguignon (Veg) (GF)

Cassoulet

Potatoes Lyonnaise (GF)

Sautéed spinach a la creme

LES DESSERTS

Tarte au Citron (Veg)

Cherry Clafoutis (Veg)

Mousse au Chocolat (Veg)

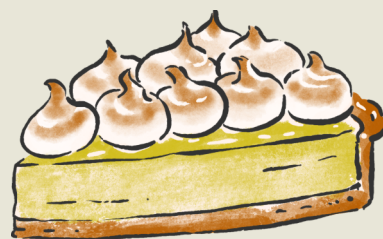
PRICE

4 & UNDER: FREE

10 & UNDER: \$10

ESU STUDENTS: \$13

ADULTS: \$15



(Veg) - Vegetarian (V) - Vegan (GF) - Gluten Free