

Appetizers

Soup du Jour	Cup \$4.50	Bowl \$5.95
French Onion Soup		\$6.95
<i>Baked with our homemade croutons and swiss cheese</i>		
Loaded Mini Salad		\$7.95
<i>Pick any dinner salad for a smaller version with all the toppings</i>		
Mouse de Foie gras		\$10.95
<i>A marvelous Mouse of Liver and truffles, a favorite in france</i>		
Scallops St. Jacques	Small \$6.95	Large \$11.95
<i>Scallops baked in a seafood stuffing topped with swiss cheese served on a bed of baby greens</i>		
Baked Brie	Small \$6.95	Large \$11.95
<i>Creamy brie baked on french bread served with a sweet cranberry sauce, apples and walnuts</i>		

Homemade Quiches

Our Quiches and Hot Croissants are served with a 'garden salad and a dressing of your choice

Broccoli Quiche	\$7.95
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*Broccoli, Cheddar & Swiss cheese
Homemade Quiche*

Lorraine Quiche	\$8.95
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*Bacon, Cheddar & swiss cheese
Homemade Quiche*

Nova Quiche	\$11.95
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*Smoked salmon, fresh chives &
swiss cheese Homemade Quiche*

Hot Croissants

Ham and Cheese Croissant	\$9.95
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*Smoked ham, and your choice of swiss or cheddar
Cheese melted on a crispy Croissant*

Normandy Croissant	\$10.95
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*chicken breast and mushroom on our homemade white
cream sauce on a crispy croissant*

Cheese Platters

Served with fresh seasonal fruits and a bread basket. Your Choice of Cheeses: Gorgonzola, brie, muenster, saga blue, port salut, boursin, swiss, goat, gouda

Mini Cheese Platter	\$11.50
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Your choice of 3 cheeses

Gourmet Cheese Platter	\$19.95
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Your choice of 5 cheeses

Party Cheese Platter	\$36.95
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Double the amount of the maxi platter

Gourmet Sampler Platters

Cecile's Sampler (1 pers)	\$15.95
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*St. Jacques, baked brie, mousse de fois gras
and your choice of one cheese*

Tapas Platter (2 pers)	\$29.95
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*St. Jacques, baked brie, prosciutto ham,
mousse de fois and your choice of 2 cheeses*

Deluxe Party Platter (4 pers)	\$55.95
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*St. Jacques, baked brie, prosciutto ham,
mousse de fois and your choice of 4 cheeses*

Sandwiches

Made with our freshly baked french baguette and served with a garnish garden salad

Vegetarian Sandwich	\$8.95
<i>Fresh tomato, onion, pepper, lettuce and cheese of your choice</i>	
Chicken Sandwich	\$10.95
<i>Freshly baked chicken breast, lettuce, tomato, mayo</i>	
Chicken Saga Sandwis	\$11.95
<i>Freshly baked chicken breast, creamy saga blue cheese, lettuce, tomato, mayo</i>	
Parisian Sandwich	\$11.95
<i>Smoked ham, swiss chesse, lettuce, tomato, dill, Butter</i>	
Prosciutto Sandwich	\$13.95
<i>Prosciutto ham, Muenster cheese, lettuce, tomato, mayo</i>	
Nova Sandwich	\$15.95
<i>Smoked salmon, cream cheese, fresh chives</i>	

Salads

Salads are served with our homemade Dijon Vinaigrette, or your choice of Blue Cheese, ranch, Raspberry Vinaigrette, Balsamic Vinaigrette, 1000 island, catalina or oil and vinegar

Chicken Salad	\$10.95
<i>Freshly baked chicken breast served over a bed of mixed greens and season veggies, topped with Croutons</i>	
Chicken & Brie Salad	\$12.95
<i>Freshly baked chicken breast and creamy brie served over a bed of mixed greens and season veggies topped with dried cranberries and walnuts</i>	
Blue Cheese Duo Salad	\$12.95
<i>Creamy Saga blue and Gorgonzola cheeses over a bed of mixed greens and season veggies, topped with croutons</i>	
Melted Brie Salad	\$12.95
<i>Baked brie on toast served over mixed greens and season veggies, topped with green apples and walnuts</i>	
House Salad	\$12.95
<i>Goat cheese, crispy bacon served over a bed of mixed greens and season veggies, topped with croutons</i>	
Four Cheese Salad	\$14.95
<i>Your Choice of 4 of our cheeses served over a bed of mixed greens and season veggies</i>	
Nova Salmon Salad	\$15.95
<i>Smoked salmon, cream cheese and chives on toast served over a bed of mixed greens and season veggies</i>	

Crepes

Our crepes are home made daily and served with a small garden salad, topped with your choice of dressing. Substitute soup for salad du jour \$1.95

Brittany

Smoked ham, swiss and cheddar cheese \$12.95

Broccoli & Cheese Crepe

Broccoli, cheddar and swiss cheese \$12.95

Chicken and Broccoli Crepe

Freshly baked chicken breast, broccoli and cheddar cheese \$13.95

Normandy Crepe

Chicken breast and fresh mushrooms baked in a white cream sauce \$13.95

Cordon Blue

Swiss cheese, freshly baked chicken and smoked ha \$14.95

Riviera

Prosciutto Ham, potato, muenster cheese and sour cream \$16.95

Scandi

Norwegian smoked salmon, sour cream and fresh chives \$16.95

Dessert Crepes

add scoop of ice cream for \$0.75

Nutella

Chocolate and Hazelnut Spread topped with whipped cream \$4.95

Strawberry

Fresh Strawberries and Whipped cream \$4.95

Apple and Cinnamon

Fresh apples topped with cinnamon and whipped cream \$5.95

Peaches and Cream

Peaches with fresh whipped cream \$5.95

Delia

Nutella, fresh strawberries, and whipped cream \$6.95

Melba

Peaches, chocolate, and whipped Cream \$6.95

Symphony

Nutella, banana, walnuts, whipped cream \$6.95

Desserts

Creme Brulee

Cecile's homemade creme brulee \$4.50

Chocolate Mousse

Cecile's homemade chocolate mousse \$4.50

Strawberries and cream

Fresh strawberries and whipped cream \$3.95

Desserts Cakes

\$4.95 – \$6.95

Chocolate Fondue

Dip fresh fruits (Apples, banana, strawberries...) and marshmallows in a pot of delicious melted chocolate. Fun to share!

Dark Chocolate

\$11.95

Milk Chocolate

\$11.95