

MADemoiselle

PARIS



LUNCH MENU



FIRST COURSE

~ CAESAR SALAD ~

ADD \$4.95 CHICKEN, ADD \$6.95 SALMON

~ MOZZARELLA TOMATO SALAD ~

~ SOUP OF THE DAY ~

MAIN COURSE

~ COQ BRETON CREPE ~

chicken, mushroom & spinach in a white cream sauce

~ LA LYONNAISE ~

poached eggs, potatoes, grilled onion, bacon and mixed green

~ CROQUE MONSIEUR ~

TOASTED SANDWICH WITH HAM AND CHEESE

~ SAINT MICHEL - TOASTED PANINI ~

ham and swiss cheese

~ HOT HAM AND SWISS CROISSANT ~

ADD +\$1 AN EGG

toasted croissant with ham and covered
in melted swiss cheese

DESSERT

~ CRÊPE BUTTER AND SUGAR ~

~ CRÊPE STRAWBERRY JAM OR RASPBERRY JAM OR APRICOT JAM ~

~ NUTELLA CREPE (ADD +\$4) ~

\$16

plus tax and gratuity



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DINNER MENU

APPETIZER

~ **CASSOLETTE D'ESCARGOTS** ~
snails in garlic and herbs

~ **TOMATO MOZZARELLA SALAD** ~
served with fresh basil

~ **ONION SOUP AU GRATIN** ~
served with toasts

~ **FOIE GRAS (ADD + \$6)** ~
Homemade terrine of semi cooked foie gras served with kiwi
coulis and toast

ENTREE

~ **MUSSELS MARINIÈRES** ~
served with french fries
ADD + \$1.50 for truffle french fries

~ **BEEF BURGUNDY** ~
beef stew in red wine sauce served with fettuccine

~ **BURGER À LA FRANÇAISE, SAUCE AU POIVRE** ~
100% premium angus beef patty with pepper sauce and lettuce, tomato, onion, placed
inside an hash brown bun (add. swiss cheese, blue cheese = \$2.00, add brie cheese = \$2.50,
add bacon = \$2.00) served with french fries

~ **FETTUCINE A LA PARISIENNE** ~
mushrooms, parmesan cheese, chicken and cream sauce

~ **DUCK BREAST** ~ (ADD + 6)
served with orange sauce and sweet mashed potatoes

DESSERT

~ **CREPE SUZETTE** ~
served with orange sauce, flambée Grand Marnier

~ **PROFITEROLES** ~
round pastry filled with ice cream & covered hot chocolate

~ **LAVA CAKE SERVED WITH STRAWBERRY ICE
CREAM** ~

\$32

plus tax and gratuity

Wine pairing option available for \$16 (three glasses)

