

HAPPY HOUR

TUESDAY - FRIDAY 4:30 PM - 6:30 PM

- VINS DE LA MAISON \$4.50 -

ROUGE

CABERNET SAUVIGNON, BARTON & GUSTIER
MERLOT, BARTON & GUSTIER
PINOT NOIR, ARROGANT FROG
BORDEAUX, CHATEAU LES PASQUETTES

BLANC ET ROSÉ

CHARDONNAY, ARROGANT FROG
BLANC, LA VIELLE FERME
ROSÉ, LA VIELLE FERME

- BUBBLES \$5.00 -

CHAMPAGNE KIR ROYALE

- BIERES \$3.50 -

BOULEVARD WHEAT, BOULEVARD IPA, OR SUMMIT PALE ALE, DRAFT
AMSTEL LITE, BTL BUCKLER NON-ALCOHOLIC, BTL

- APERITIFS \$4.50 -

LILLET BLANC LILLET ROSE LILLET ROUGE DUBONNET PERNOD RICARD

- WELL COCKTAILS & MARTINIS \$4.50 -



MOULES MARINIÈRES \$11.50

Steamed Prince Edward Island Mussels in a Broth of White Wine, Mustard, Bay Leaf and Cream

ASSIETTE DE CHARCUTERIE \$9.00

Assorted French & European Cheeses, Homemade Rilette & Paté, Dried Sausages and served with the appropriate accoutrements

HUÎTRES NATURELLE* MARKET PRICE

Raw Oysters on the Half Shell with Mignonette Sauce. Ask about our selection.

POMMES FRITES SMALL \$4.00 LARGE \$7.00

SALADE DE CHÈVRE CHAUD \$6.50

Warm Goat Cheese on Crouton with Greens in Citrus Vinaigrette

PLATS DU JOUR

A wide variety of Fish and Meat Entrees served with starch and vegetables

First basket of bread complimentary; each additional basket \$1.00

--NO SEPARATE CHECKS PLEASE--

*According to the KC health department, the consumption of raw and/ or under cooked meat, poultry and seafood may be hazardous to your health.

A suggested 20% gratuity for parties of 6+. No checks accepted.