



# MENU

## LUNCH \$25

### 1st COURSE

#### CROISSANT BREAKFAST

Croissant with 2 scrambled eggs, mozzarella and ham, sausages, crispy bacon, turkey, or tomatoes

#### BUCKWHEAT BREAKFAST

Buckwheat crêpe with 2 eggs, mozzarella cheese and one choice of ham, sausages, crispy bacon, turkey, or tomatoes

#### NICOISE SALAD

Lettuce, tomatoes, rice, tuna, artichokes, green bell peppers, anchovies, hard-boiled egg, onions, olives

#### BISTROT SALAD

Lettuce, tomatoes, ham, Swiss cheese, hard-boiled egg, olives, onions

#### OMELETTE

2 egg omelette with ham or turkey and mozzarella, served with a side salad

#### KEY WEST Baguette

French baguette, tomatoes, provolone, prosciutto, olive oil

#### PARISIAN Baguette

Ham, Swiss cheese and Butter

#### CROQUE MONSIEUR

White bread, ham, melted cheese

#### CLUB Panini

Swiss cheese, bacon, turkey, tomatoes

#### QUICHE LORRAINE

Ham and Mozzarella cheese

#### BRITISH BUCK'

Ham, cheese, mushrooms, sunny side up egg

#### FRENCH CUBAN

Ham, Swiss Cheese, Cornichon (Pickels), Rillettes (Pulled Pork) and Dijon mustard

### 2nd COURSE

#### SUZETTE CRÊPE

Orange marmalade, flambéed with Grand-Marnier

#### ST MARTEEN CRÊPE

Banana, Nutella, whipped cream

#### LONG BOAT KEY

Vanilla ice cream, chocolate sauce, whipped cream

#### DESSERT OF THE DAY

Following the Chef's inspiration

#### ANTIGUA CRÊPE

Pears, chocolate sauce, whipped cream

#### CRÈME BRÛLÉE

Homemade Traditional vanilla

Please No substitution or modification on the menu. Thank you



# MENU

## DINNER \$45

### 1st COURSE

**ONION SOUP**

With melted cheese and croutons

**FISH SOUP**

Homemade fish soup served with mozzarella, croutons

**COUNTRY PATÉ**

Homemade coarse pork and liver terrine

**GARDEN SALAD.**

Olives, onions, tomatoes, lettuce

**GORGONZOLA SALAD**

Blue cheese, walnuts, tomatoes, lettuce

**SMOKED SALMON SALAD**

Smoked salmon, sour cream, tomatoes, lemon, lettuce

**MOULES PROVENCALES**

Steamed mussels in homemade tomato sauce

**HOT BRIE SALAD**

Brie cheese on toast topped with honey on salad

**ESCARGOT DU BISTROT**

6 toasted snail in traditional parsley and garlic butter

### 2nd COURSE

**BEEF BOURGUIGNON**

Traditional beef stew in red wine, carrots, onion and tomato sauce.

**PORC MARCO POLO**

Pork tenderloin medallions in a black pepper and Cognac sauce.

**PORC PARMESAN**

Pork tenderloin in a puff pastry with a parmesan Cream and Proscuitto

**POISSON NOÛOISE**

Fish of the day in a medley of bell peppers, onions, olives, and tomatoes

**POISSON FLORENTINE**

Fish of the day in a lobster, spinach and lemon sauce

**CREVETTE AU CURRY**

Shrimp in a mild creamy curry sauce.

**POULET PROVENÇALE**

Chicken breast and bacon cooked in a tomato sauce and mozzarella

**POULET NORMANDE**

Chicken breast and mushrooms flambéed with Cognac in a cream

### 3rd COURSE

**SUZETTE CRÊPE**

Orange marmalade, flambéed with Grand-Marnier

**ST MARTEEN CRÊPE**

Banana, Nutella, whipped cream

**LONG BOAT KEY**

Vanilla ice cream, chocolate sauce, whipped cream

**DESSERT OF THE DAY**

Following the Chef's inspiration

**ANTIGUA CRÊPE**

Pears, chocolate sauce, whipped cream

**CRÈME BRÛLÉE**

Homemade Traditional vanilla

Please No substitution or modification on the menu. Thank you