



Café Normandie

• FRENCH BISTRO •



- MENU DU CHEF -

3-COURSE DINNER - FROM \$55.00 PER PERSON

CHOICE OF ONE DISH FROM EACH COURSE
BEVERAGE, GRATUITY AND TAX NOT INCLUDED

- SELECT AN APPETIZER -

BAKED BRIE

Oven baked on a ciabatta toast,
Truffle honey & sliced almonds topping, Petite Green Salad

CUP OF FRENCH ONION SOUP

OR

CUP OF DAY SOUP

ESCARGOTS (6)

PETITE SALADE LYONNAISE

Bacon & blue cheese crumble, Spring mix, red onion, cherry tomatoes
Dijon vinaigrette

- SELECT A MAIN -

6OZ FILET DE BOEUF +\$12

Choice of Sauce au Poivre or Sauce Bordelaise
Side of Au gratin potatoes & sautéed veggies

PETIT CANARD À L'ORANGE

Quart Duck & Side of Au gratin potatoes & sautéed veggies
+\$8.00 FOR HALF DUCK

POULET RÔTI

Roasted chicken, thyme jus
Side of Au gratin potatoes & sautéed veggies

BRANZINO À LA MEDITERRANEENNE

Sauce Vierge
Side of saffron rice & sautéed veggies
+\$6 FOR WHOLE BRANZINO

CREVETTES & SAINT-JACQUES AU GRATIN +7

Shrimp & Sea scallops in champagne & leek cream sauce,
Baked with Swiss cheese & bread crumbs
Side of saffron rice & sautéed veggies

- SELECT A DESSERT -

CRÈME BRÛLÉE

MOUSSE CHOCOLAT

PETITE COUPE ARDECHOISE

PROFITEROLE +\$4 EXTRA



Bon Appétit!

