



# LUNCH MENU

*(Lunch is served Tuesday - Friday*

*11.30 am to 2.00 pm)*

*1244 Alverser Plaza / Midlothian, VA 23113 /*

*(804) 379-3338*



## LES SANDWICHES



(Served with a Small Green Salad and French Fries – Substitute Vegetable du Jour for \$ 1.00)

<b>BELLE VIE</b>	\$ 9.95
Ham, Swiss Cheese, Tomato, Bacon, Eggs with Homemade Mayonnaise	
<b>ITALIEN</b>	\$ 9.95
Tomato, Mozzarella, Prosciutto and Copa, Arugula, Balsamic Glaze topped with Shaved Parmesan	
<b>PARISIEN</b>	\$ 9.95
Rosette de Lyon (French Salami), French Style Pickles (Cornichons), Dijon Mustard, Greens	
<b>VÉGÉTARIEN</b>	\$ 8.95
Red Peppers, Squash, Zucchini, Red Onions, Provolone Cheese topped with Homemade Pesto Spread	
<b>SALADE DE THON</b>	\$ 9.95
Tuna Mixed with Homemade Mayonnaise, Eggs, Parsley	
<b>SALADE DE CRABE</b>	\$ 10.95
Crab Mixed with Homemade Mayonnaise, Eggs, Tomato	
<b>SAUMON FUME</b>	\$ 11.95
Smoked Salmon, Tomato, Bacon, Eggs with Homemade Mayonnaise	



## LES POTAGES – SOUPS

(Small or Large)

<b>SOUPE À LA TOMATE ET BASILIC</b>	\$ 5.95 / \$ 7.95
Tomato and Basil Soup	
<b>LA SOUPE DU JOUR</b>	\$ 6.95 / \$ 8.95
Soup of the Day	



## LES QUICHES(\*)

(Served with a Small Green Salad and French Fries - Sub Vegetable du Jour for \$ 1.00)

<b>QUICHE LORRAINE</b>	\$ 10.50
<b>QUICHE DU JOUR</b> ( <i>Selon l'Humeur de Karine</i> )	Market Price

## LES SALADES – SALADS (\*)

<b>SALADE DE FOIE DE VOLAILLE</b>	\$ 11.95
Salad of Warm Sautéed Chicken Livers, Deglazed with Balsamic and Light Cream served on top of Mixed Greens & Walnuts	
<b>SALADE NIÇOISE AU THON</b>	\$ 11.95
Greens, Eggs, Olives, Tomatoes, Shallots, Anchovies and Pan Seared Tuna with Homemade Vinaigrette	
<b>SALADE DE MAGRET DE CANARD</b>	\$ 13.95
Duck Breast Salad – Medallion of Duck Breast Sautéed in a Honey Vinegar Sauce and served on top of Mixed Greens & Walnuts	

***SALADE DE CHÈVRE CHAUD AU MIEL ET AU THYM*** \$ 12.95

Warm Goat Cheese with Thyme and Honey on Greens served with Homemade Raspberry Vinaigrette & Walnuts

***SALADE CÉSAR*** \$ 8.95

Caesar Salad – with Grilled Chicken, add \$ 2.00



## **LES MOULES – MUSSELS (\*)**

(Served with Homemade French Fries)

***MOULES MARINIÈRES*** \$ 17.95

Prepared the Traditional Belgian Way in a Homemade Vegetable Broth

***MOULES AIL ET CRÈME*** \$ 18.95

Garlic Cream Broth

***MOULES AU VIN BLANC*** \$ 18.95

White Wine Broth

***MOULES A LA PROVENÇALE*** \$ 18.95

White Wine, Tomatoes, Herbs, Garlic and Cream

***MOUCLADE*** \$ 18.95

Cream Curry Sauce

***MOULES AU ROQUEFORT*** \$ 18.95

Blue Cheese Sauce



## **SPÉCIALITÉS DU CHEF – THE CHEF SPECIALTIES**

\* *Le Filet Mignon Beurre Maître d'Hôtel* (5oz) served with French Fries and Green Salad;  
Filet Mignon topped with a Pat of Homemade Parsley and Shallot Butter \$ 15.95

\* *Le Saumon sauce Béarnaise* served with French Fries and a Green salad;  
Grilled Salmon with a Light Béarnaise Sauce \$ 14.95

\* *Le Poulet Sauce Archiduc* served with White Rice;  
Grilled Chicken topped with a Creamy Mushroom Sauce \$ 13.95



## **NOS DESSERTS – DESSERTS**

(All our desserts are homemade)



***LE TIRAMISU*** \$ 7.95

A classic Italian dessert made Karine's way

***TARTE TATIN ET SA BOULE DE GLACE VANILLE*** \$ 7.95

French style Apple Pie served Warm with Vanilla Ice Cream

***DAME BLANCHE*** \$ 6.95

Vanilla Ice Cream, Hot Chocolate Sauce topped with Whipped Cream

***CRÈME BRÛLÉE DU JOUR*** \$ 8.95

Crème Brûlée of the Day

***MOUSSE AU CHOCOLAT*** \$ 6.95

Belgian Chocolate Mousse

*18% Gratuity added for parties of 8 or more*

**MENU ENFANTS -CHILDREN MENU  
(12 Years Old and Under) (\*)**

<b>PATES AU BEURRE</b> Plain Pasta with Butter	<b>\$ 4.95</b>
<b>PATES AU GRATIN</b> Pasta in a Cheese sauce with pieces of Ham and Oven-Broiled	<b>\$ 5.95</b>
<b>POULET &amp; FRITES</b> Grilled Chicken and French Fries	<b>\$ 6.95</b>

(\*)Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness