

**PRIX FIXE
LUNCH**

MONDAY-FRIDAY
2 COURSES \$19
Appetizer & Main Course
Main Course & Dessert
3 COURSES \$24



BREAKFAST
7 Days a week
BRUNCH
SATURDAY/SUNDAY

LUNCH

SMALL PLATES

\$5 EACH / 3 FOR \$12 / 5 FOR \$16

L'OEUF DUR MAYONNAISE
MARINATED OLIVES
DUCK LIVER MOUSSE TARTINE
TRUFFLED POTATO SALAD
CELERI RÉMOULADE WITH APPLES
CHILLED LEEKS WITH WALNUT VINAIGRETTE
SPICED CARROT SALAD WITH TOASTED CORIANDER
FRENCH BREAKFAST RADISH WITH SWEET BUTTER
CREAMY BRANDADE WITH TOASTED BAGUETTE
CRISP HOUSE-MADE PICKLES

APPETIZERS

LOCAL CORN SOUP 9
poached shrimp / coriander chantilly
BUTTER LETTUCE SALAD 8
*finest herbes / creamy mustard vinaigrette
bleu d'auvergne*
MARINATED BEETS 12
*coach farm goat cheese / frisée & mâche salad
garlic-lemon dressing*
HOUSE-MADE BOUDIN BLANC 14
*white pork sausage / pomme purée / spiced prunes
truffle vinaigrette*
STEAK TARTARE 14
handcut steak tartare / quail egg / grilled country bread
ALSATIAN TART FLAMBÉE 11
smoked bacon / onion / fromage blanc
PROVENÇAL FLATBREAD 20
*slow roasted tomato / goat cheese
caramelized onion / olive tapenade*
ONION SOUP 'AU VIN ROUGE' 14
*braised flatiron steak / gruyere cheese
sourdough croutons*
ESCARGOT PERSILLADE 15
parisian ham / almond / mushrooms
CARAMELIZED ONION TART 12
boucheron cheese / mâche lettuce
WATERCRESS & ENDIVE SALAD 15
*d'anjou pear / toasted walnuts
roquefort dressing*

CHARCUTERIE

PATÉ DE CAMPAGNE 9
mushrooms / chestnuts & toasted country bread
COUNTRY DUCK PATE 14
cornichons & toasted country bread
FOIE GRAS AU TORCHON 26
toasted brioche & seasonal preserves
CHARCUTERIE "ROYALE" 28
combination of pates & artisanal cured meats
ARTISANAL SELECTION OF CURED MEATS
served with housemade pickles
*small board (3) 15 *large board (5) 21

FROMAGE

*Artisanal Selection of Cheeses
served with honeyed walnuts & golden raisin-apple compote*
THREE CHEESES 9 / FIVE CHEESES 15

LES SALADES

PLEIN SUD CHOPPED SALAD 17
grilled chicken / crispy bacon / aged cheddar / apple / celery / chick peas / creamy herb dressing
GRILLED CHICKEN PAILLARD 16
parmesan cheese / basil pesto / baby arugula / shaved crudités
SALADE NIÇOISE 17
*marinated albacore tuna / white anchovies / new potatoes / haricot verts / bibb lettuce
tarragon vinaigrette*
CHILLED SHRIMP LOUIE 18
poached shrimp / hearts of palm / avocado / eggs / iceberg lettuce / thousand island dressing

LES SANDWICHES

all served with french fries or mixed greens

CROQUE MONSIEUR 15
*baked parisian ham & gruyere cheese sandwich with béchamel
add fried egg for a croque madame +2*
CHICKEN CLUB SANDWICH 16
grilled chicken breast / bacon / avocado / eggs / romaine / tomato / basil mayonnaise
MONTE CRISTO SANDWICH 15
ham, turkey & gruyere cheese sandwich served on brioche french toast
LE BURGER ROYALE AUX FROMAGE 16
8oz black angus stuffed cheese burger with black truffle aioli
PRESSED HERB ROASTED LAMB SANDWICH 17
roasted leg of lamb / piquillo peppers / swiss cheese / olive tapenade / baby arugula

ENTRÉES

MOÛLES FRITES 17
steamed p.e.i mussels / white wine saffron-tomato broth / french fries
FRESH FARM EGG OMELETTE 15
*french ham / asparagus / gruyere cheese / caramelized onions
choice of french fries or mixed green salad*
BRAISED RABBIT PAPADELLE 19
dijon mustard & white wine braised rabbit legs / button mushrooms
SAUTEÉD CALF'S LIVER 18
mustard & herb crusted calf's liver / fingerling potatoes / caramelized onions / sherry vinegar
LAMB MERGUEZ FRITES 18
grilled spicy lamb sausage / harrissa vinaigrette / watercress salad / french fries
FREE- RANGE ROASTED AMISH CHICKEN 19
black kale / pomme fondant / chablis mushroom jus
ORGANIC SALMON FILET 25
parsnip risotto / gala apple / roasted chicken-sage jus
STEAK FRITES 21
*grilled skirt steak / french fries / watercress / béarnaise sauce
add green peppercorn sauce +2*

SIDES

HERBED FRENCH FRITES	6	SAUTEÉD WILD MUSHROOMS	8
SPINACH & ARTICHOKE GRATIN	8	CARAMELIZED BRUSSELS SPROUTS	6
PARISIAN HAM MAC & CHEESE	10	CRISPY AROMATIC RICE	6

**OUR "CHEF'S TABLE" CAN ACCOMMODATE 6 TO 20 GUESTS
INQUIRE ABOUT PRIVATE EVENTS AT TORO LOUNGE**