



JANUARY 13-19, 2020

LUNCH FORMULE  
2 COURSE MENU

APPETIZER-MAIN COURSE

MAIN COURSE- DESSERT

\$20.20 tax and gratuity not included

**Appetizer (choice of one)**

French onions soup

Escargot Bourguignon  
snail in garlic, butter, parsley

**Main Course (choice of one)**

Moules-frites marinière  
mussels prepared with white wine, shallots, butter served with French fries

La galette Paris 66  
buckwheat crepe ham, Swiss, mushrooms a la crème, tomato provençale, sunny side up egg

**Dessert (choice of one)**

La crêpe La Soisy  
Sweet crepe with Strawberry preserve, whipped cream

Pear and almond tart, caramel sauce

An auto gratuity of 20% will be added for patrons who chose this menu  
thank you for your understanding