

## Beverages

**Fresh, Assorted Coffees from around the world (free refills)**  
 French: Strong, or Decaf 1.85  
 Columbian: Regular or Decaf 1.85  
 Flavored Coffee of the Week 1.85

**Regular Drinks (free refills)**  
 Fresh Lemonade, Iced Tea, Soft Drinks 1.95

**Specialty Drinks**  
 Cappuccino 3.50  
 Espresso 1.90  
 Hot Chocolate Bowl 3.50  
 Café au lait Bowl 3.50  
 Fresh Apple Cider (seasonal) 1.75  
 Fresh Squeezed Orange Juice 2.45  
 Mineral Water 2.25  
 Fresh Milk 1.25  
 Herbal and Selected Teas in a Tea Press 3.50  
 Perrier or Orangina 2.25

## Wine & Beer

Fine Selection of French Wines at state minimum prices,  
 And Belgian & Domestic Beers.

Wines by the Glass  
 Imported House Wines red or white 7.00

## Breakfast

Petit Dejeuner Français 3.25  
 Your choice of Coffee and  
 Beignet, Croissant or Bread  
 Breakfast Special 7.95  
 Scrambled Eggs, Bacon or Sausages,  
 Homemade Potatoes, Bread and Coffee or Soft Drink  
 Omelettes 5.95  
 Parisienne: Ham, Mushrooms and Cheese  
 Provençal: Tomatoes, Pepper, Onion and Cheese  
 Fine Herbs: Chives, Parsley, Tarragon,  
 Chervil and Cheese  
 Fresh Fruits in a Cup 3.45  
 À la Carte  
 2 Eggs 2.95  
 Serving of Homemade Potatoes 1.95  
 3 Slices of Bacon or 2 Sausages 1.95  
 Beignet 1.00  
 Bistro Sandwiches: Quiche or Brikette 5.75

## Lunch Specialties

**The Combo** (only Monday through Friday) 7.95  
 Petite Salad, a Cup of Soup and a Sandwich on a Roll  
 Choices: Ham, Turkey, Veggie, Prociutto with Brie

**Entrees du Jour** 9.25  
 With Petite Caesar Salad or Cup of Soup  
 Spaghetti à la Gigi  
 Vol au Vent  
 Jambalaya

**Baguette Sandwiches:**  
 Vegetarian 5.50  
 Ham or Turkey 6.55  
 Brie and Prosciutto 6.95  
 Add 0.75 for Cheese and 1.25 for French Fries

**Specialty Sandwiches:** 5.75  
 Quiches: Lorraine, Chicken and, Spinach  
 Croque Monsieur (Ham with Bechamel)  
 Brikettes Spinach & Artichoke à la Crème  
 Cassolettes Leek & Bacon, Tuna & Potato

## Soups

Cup 3.25 Bowl 4.55  
 Every Day:  
 French Onion, Vegetable, and Tomato Basil  
 Soup du Jour:  
 Mon Cream of Spinach  
 Tues Cream of Cauliflower  
 Wed Cream of Carrot  
 Thurs Cream of Mushroom  
 Fri Cream of Potato

## Salads

**Caesar Salad:** Side (4 oz) 5.35  
 Large (8 oz) 6.75  
 Your choice of a topping: From 3.25 to 6.00  
 Grilled Filet of Salmon; Shrimp/Garlic, sautéed;  
 Grilled Breast of Chicken; or Filets of Anchovy in Oil  
**Salad du Jour:** Vegetables Salad 5.95  
 Salad with Meat 7.25  
**Fresh Fruit Salad** 3.45

## Evening Dinner

### Hors d'Oeuvres Starters of the French Experience

Cheese Croquettes Nuggets of Melted cheeses in  
 a Crispy Envelope of Bread Crumbs 4.75  
 Escargots de Bourgogne with Butter, Garlic and Parsley 7.95  
 Coquilles Saint-Jacques Sea Scallops and Cheese in a White Sauce 7.95  
 Assiette de Fromages Brie, Roquefort and Swiss, with Fresh Fruit 7.95  
 Indochine Nhems Pork & Shrimp egg roll 7.25  
 Tartare de Saumon fume Fresh ground smoked salmon 8.75  
 Pomme frites double sauce 3.55

### Les Flamekuches Flat breads

Strasbourg, Onion & Bacon 7.50  
 Paris, Fresh Vegetable 7.25  
 Lyon, Ham, prosciutto and bacon 9.75  
 Chamonix, Four cheeses 8.75  
 St-Tropez Shrimp & Artichoke 9.75

Dinners include Soup or Salad and fresh Wood Oven-baked Bread

### Les Bistro Favorites Savorous French Cuisine Bistro Entrées

Beef Bourguignon 14.25  
 Beef, Carrot, Onion, Mushroom stewed in Red wine served with Mashed Potato  
 Chicken Provençal 14.25  
 Wood Oven Grilled Chicken served with Mashed Potato and Ratatouille  
 Steak Medallions, frites & sauce Bearnaise 14.75  
 Two 4oz Filets and Pepercorn Sauce  
 Fresh Filet of Atlantic Salmon 13.75  
 Grilled or steamed Filet of Salmon on fired tomatoes Sauce

### Les Petits Plats Delicious Pasta Entrées

Spaghetti à la GiGi Fresh Ground Beef in Tomato Sauce 10.50  
 Meat Balls à la Fernande 12.50  
 Fresh Ground Beef, Veal & Pork in Tomato Basil Sauce  
 Vol au Vent Chicken, mushroom in white wine sauce 11.25  
 Couscous grains & vegetable 9.75  
 Zucchini, Green & Red Peppers, Aubergine, Onion, Garlic and Tomato  
 Macaroni aux trois Fromages 9.75  
 Cheddar, Parmesan and Gruy re Fondus in a White Sauce  
 Monte Carlo Napoleon 12.75  
 Sauteed ground beef, ham, mushroom & tomato sauce lasagna

### Les Desserts et Crêpes

Crème Brulée 6.75  
 Assorted Pastries 3.95  
 Crêpes Selection 5.75  
 With Chocolate, Orange, Sugar or Cherry  
 Add \$1.00 for Crepe Suzette (Grand Marnier, Orange)  
 Café Liegeois Vanilla ice cream & expresso 5.75

