

Jules

LUNCH MENU

{ HORS D'OEUVRES }

BEET AND GREEN ONION SALAD
*grainy mustard dressing and
warm goat cheese*
12.50

FRENCH ONION SOUP
9.50

ESCARGOTS BOURGUIGNONNE
with garlic and parsley butter
8.50

PRAWN AND AVOCADO TART
*with frisée salad and
cocktail sauce*
15.50

HOMEMADE COUNTRY STYLE PATE
with grape chutney
11.50

PLATS DU JOUR

PASTA OF THE DAY
16

SOUP OF THE DAY
8.50

QUICHE OF THE DAY
14

MUSSELS OF THE DAY
21

TABLE D'HOTE

bistro salad *or* soup du jour
RIBEYE STEAK *or* SALMON *or* MUSSELS
with fries
chocolate terrine
30

{ ENTREES }

8 OZ. RIBEYE STEAK
with salad or fries
MUSHROOM SAUCE *or* PEPPERCORN
SAUCE *or* HERB BUTTER
26

BROME LAKE DUCK LEG CONFIT
with fingerling potatoes salad
23.50

PAN-SEARED SALMON PROVENCAL
with salad or fries
24

MOULES FRITES
steamed in white wine, garlic and parsley
21

SCRAMBLED EGGS
*with bacon asparagus,
sauteed fingerling potatoes*
13

SALAD NICOISE
*mixed greens, potatoes, olives, tomatoes,
bell peppers, hard-boiled egg,
tuna and anchovies*
16

CROQUE-MONSIEUR / CROQUE-MADAME
with salad or fries
12.50 / 14.50