

HAPPY HOUR BAR MENU

7.00

L'ASSIETTE DE FROMAGE

Selection of assorted cheeses and seasonal jams

PÂTÉ MAISON

Served with Dijon mustard, cornichons

SAUMON FUMÉE

Thin sliced smoked salmon served with red onions, capers and cream cheese

ESCARGOTS DE BOURGOGNE

Imported French snails baked in a homemade garlic-herb butter

MUSSELS À LA MARINIÈRE

Fresh mussels steamed in a garlic cream white wine sauce or spicy tomato sauce

VEGGIE TARTINE

Goat cheese mousse, grilled mushroom and vegetable caponata, served with side salad