

# Brasserie **FELIX** Restaurant

## LES SOUPES

<i>La Soupe a L'oignon Gratinee</i> Onion soup baked with croutons and gruyere cheese.....	6.95
<i>Poireau Pommes de Terre</i> Creamed potatoes and leeks topped with truffle oil.....	6.95
<i>La Soupe Du Jour</i> Chefs soup of the day.....	6.95

## LES SALADES ET L'HORS D'ŒUVRES

<i>La Salade Du Marche</i> Mixed baby greens, cherry tomatoes, cucumbers, with herb vinaigrette and herb goat cheese crostini.....	7.95
<i>Les Escargots</i> Baked snails with parsley, cherry tomatoes, garlic butter and thyme in a pastry shell.....	8.95
<i>La Salade de Betteraves</i> Warm red beet salad with blue cheese, walnuts, apples and frisee lettuce with a cider vinaigrette.....	7.95
<i>La Frisee Aux Lardons</i> Frisee salad with crispy bacon, croutons, poached egg and a lemon herb vinaigrette.....	8.95
<i>Country Style Pate</i> Course ground pork and duck with peppercorns, cornichons, dijon, red onion marmalade and crostini.....	8.95
<i>Crab Cake</i> Lump crab meat served with a pommery dijon herb cream sauce.....	12.95
<i>Shrimp Cocktail</i> 5 shrimp chilled and served with cocktail sauce.....	11.95

## FRUITS DES MERS

*Les Moules Marinieres*  
P.E.I. mussels in a white wine, shallot, garlic, onion, and parsley broth

*Les Moules Provençales*  
P.E.I. mussels, in a white wine and tomato broth with saffron and herbs

*Les Moules a La Crème et Ricard*  
P.E.I. mussels with shallots, garlic, Ricard and cream

1/2 lb appetizer.....9.95  
1 lb entrée with frites.... 15.95

## LES HUITRES

*Goose Point Oysters*  
Served on the 1/2 shell with mignonette and cocktail sauce..... 1.50 each

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## LES ENTREES

### *Le Croque-Monsieur ou Madame*

Open faced gratine sandwich with béchamel sauce, ham, gruyere cheese,  
served with pommes frites and baby greens.....10.95  
Madame served with a sunnyside up egg.....11.95

### *Le Burger de Saumon*

Grilled Atlantic salmon with avocado, tomato, lettuce, and a rouille aioli,  
served with pommes frites and baby greens.....10.95

### *Quiche du Jour*

With your choice of soup or house salad.....10.95  
Add French Onion Soup.....1.00

### *Chicken Paillard*

Grilled chicken breast served on a toasted baguette with gruyere cheese and a  
Dijon herb rouille served with mixed greens and pommes frites.....10.95

### *French Dip*

Roast beef and gruyere cheese served on a toasted baguette and a side of au jus  
sauce served with pommes frites.....12.95

### *Omelette du jour*

Served with pommes frites and mixed greens.....9.95

### *Le Steak Frites*

Grilled flatiron steak with pommes frites and lemon tossed baby greens.....14.95  
Choice of Sauce \*Béarnaise \*Green Peppercorn \*Red Wine Shallot Reduction

### *Le Burger de Boeuf*

Beef burger with pommes frites and baby greens.....9.95  
Add gruyere, blue cheese, goat cheese or apple wood bacon for.....1.50

### *La Salade Nicoise au Thon*

Traditional nicoise with tuna, potatoes, tomatoes, red onions, hard boiled egg,  
mixed greens and black olives.....12.95

### *Le Salade Nicoise*

Served with a choice of grilled chicken or salmon over a bed of mixed greens  
with new potatoes, black olives, tomatoes, red onions, cucumbers and a  
pesto vinaigrette.....12.95

## LES CLASSIQUES

### *Le Coq Au Vin*

Red wine braised chicken  
with new potatoes, bacon,  
pearl onions, root vegetables  
and a natural jus.....14.95

### *Bœuf Bourguignon*

A traditional French stew of  
beef braised in red wine with  
carrots, pearl onions and  
mushrooms served over  
roasted potatoes.....16.95

### *Bouillabaise*

A traditional provençal fish  
stew with a fresh selection of  
seafood in a tomato saffron  
broth.....18.95

## SIDES

Asparagus  
Garlic Potatoes  
Haricot Vert  
Pommes Frites  
Ratatouille  
Sautéed Garlic Spinach

5.00