

Le Deauville

Restaurant



Fruits de Mer

Depending on the season

Huitres / Oysters	M/P 1/2Doz
Palourdes / Clams	M/P a piece
Crevettes / Shrimps	\$16 1/2Doz
Homard / lobster Tail	\$18.00
Petit Plateau	\$42.00
Lobster Tail , 4 shrimp, 4 Oysters, 4 Clams	

Caviar Depending on the season

Blini	M/P
Oeufs de Saumon / Salmon Roe	M/P

Les Moules:

Served with French Fries	\$14.50
Moules Provencale	
Steamed mussels in tomato, garlic.	
Moules au Safran et a la Moutarde	
Steamed mussels in white wine, mustard & Saffron	
Moules au Roquefort	
Steamed mussels in blue cheese	
Moules au Diable	
Steamed mussels in spicy tomato.	

Saumon d'Ecosse Fume	\$11.00
Smoked Salmon w/ Dilled Cucumber	

Shrimp Stephanie	\$16.00
Sauteed Shrimp in Herbed Garlic Butter	

Coquilles St. Jacques	\$12.00
Scallops with mushroom duxelle and mornay sance	

Salades

Salade de Crevette et d'avocat	\$14.50
Shrimp & Avocado Salad	
Salade d'Endives au Roquefort	\$9.50
Endive Salad w/ Blue Cheese	
Salade Maraichere	\$6.50
Mixed Greens with House Vinaigrette	
Tatin de Chevre	\$8.50
Puff Pastry With Tomato Confit	
Betterave, Roquette	\$8.50
Beet Salad in Vinaigrette	

Fromages

\$8,00 each / 3 pc (tasting portions) \$14,00

* P'tit Basque	* Camambert	* Brie
Sheeps Milk	Cows Milk	Cows Milk
* Chèvre	* Roquefort	
Goats Milk	Blue Cheese	

Soupes

Soupe a l'Oignon / French Onion Soup	\$7.50
Soupe du jour / Soup of the day	\$6.50

Hors D'oeuvres

Escargots de Bourgogne	\$7.50
Snails in Garlic Butter	
Foie Gras de Canard_Maison	\$23.00
Terrine du Jour	\$9.50
Homemade Country Pate	
Assiette de Charcuterie	\$14.00
Rillettes, Garlic Sausage & Pate	
Oeuf a la coque, Mouillettes	\$6.50
Egg Boiled with Toast	
Sardines In olive oil with lemon	\$7,00

Plats Principaux

Bouillabaisse	\$26.50
Shrimp, mussels, clams and scallops in a saffron, fennel,tomato broth.	
Saumon aux Tomates et Estargon	\$21.00
Sauteed Salmon with fresh tomato and tarragon	
Thon	\$27.00
Seared fresh Tuna with mango basmati rice and cilantro sauce	
Sole farcie	\$24.50
Stuffed Sole with crabmeat and herbs with a beurre blanc sauce	
Poulet basquaise	\$17.00
Boneless organic chicken cutlets in spicy tomato pepper sauce	
Poulet Roti Grand Mere	\$18.50
1/2 Herb Roasted Organic Chicken with Pan Jus	
Filet de Porc	\$19.00
Pork Terderloin with Apple cider reduction and grainy mustard	
Onglet	\$22.00
Hanger Steak with a Red Wine Shallot sauce	
Faux Filet	\$28.00
N.Y. Strip served with Sauce au poivre or bearnaise	
Filet Mignon	\$29.00
Served with Rocquefort Sauce	

A la carte

• Pommes frites / French Fries	\$4.50
• Haricots verts / Green Beans	\$5.50
• Purée de pomme de terre/Mash potatoes	\$5,00
• Chou-Fleur / Cauliflower gratin	\$5,00
• Epinard / smashed Spinach	\$5,00

Desserts

Crème caramel / Caramel Custard	\$7,00
Profiteroles / Vanilla Ice cream and chocolate sauce	\$7,50
Tarte du jour / Pie of the day	\$8,00
Crème brulée du jour / Creme brulee of the day	\$7,50
Mille feuille / Almond Crusted with Rum Pastry	\$8,50
Gateau au chocolat chaud / Warm chocolate soufflé	\$8,00