

## LE PETIT DEJEUNER

- 1. DEJEUNER EN TERRASSE** \$6.85  
FRENCH BAGUETTE, BUTTER, JAM & 1 PLAIN CROISSANT
- 2. CREPE, PANCAKE OR WAFFLE BREAKFAST** \$15.65  
BUTTER & SUGAR CREPE, PANCAKE OR WAFFLE, 2 EGGS ANY STYLE, BACON & 1 SIDE OF FRUITS
- 3. AMERICAN BREAKFAST** \$11.85  
BACON, 2 EGGS ANY STYLE, CHOICE OF : SAUSAGE OR BRISKET, & 1 SIDE OF DICED FRIED POTATOES OR HASHBROWN
- 4. CROISSANT BREAKFAST** \$14.60  
HOT CROISSANT SANDWICH WITH SWISS CHEESE, BACON & 2 SCRAMBLED EGGS & 1 SIDE OF DICED FRIED POTATOES OR HASHBROWN  
ADD SPINACH, ONION, HAM OR TOMATOES +\$1.30  
ADD SMOKED SALMON\*, BRISKET, BRIE, PROSCIUTTO, GOAT CHEESE, OR AVOCADO +\$2.30
- 5. TARTINE GOURMANDE**  \$16.75  
OPEN FACED SANDWICH WITH AVOCADO, SMOKED SALMON\* & 2 SCRAMBLED EGGS & 1 SIDE OF YOUR CHOICE\*
- 6. CROISSANT FRENCH TOAST** \$12.50  
CROISSANT FRENCH TOAST MADE WITH DULCE DE LECHE SERVED WITH A SIDE OF FRUITS
- 7. CROISSANT FRENCH TOAST GOURMAND** \$14.90  
NUTELLA CROISSANT FRENCH TOAST WITH STRAWBERRIES, BANANA & WHIPPED-CREAM

## COFFEE | TEA

- COFFEE** \$3.15
- COLDBREW** \$3.15
- COLD BREW LATTE** \$4.60
- ESPRESSO / DBLE** \$3.05/4.60
- CAPPUCCINO / DBLE** \$4.60/5.60
- ICED CAPPUCCINO** \$5.60
- LATTE / DBLE LATTE** \$4.60/5.60
- ICED LATTE** \$4.60
- AMERICANO** \$3.95
- CHAI LATTE** \$5.60
- CAFE MOCHA** \$5.80
- HOT CHOCOLATE** \$4.20
- CAFE CREME** \$3.35
- COFFEE FLAVOR** \$1.60  
VANILLA, HAZELNUT, ALMOND & CARAMEL
- ORGANIC TEA** \$4.80  
BREAKFAST TEA | LAVENDER ROOIBOS | EARL GREY, | SEICHA GREEN TEA, | PEPPERMINT, | CHAMOMILLE | GOJI GREEN | SELBY ROOIBOS
- CABERNET LATTE** \$16.90  
CABERNET WINE | CHOCOLATE | FRENCH ROASTED COFFEE | MILK | AGAVE | CHANTILLY



ORGANIC COFFEE & MILK SUBSTITUTE : ALMOND, OAT OR SOY

## OMELETTE

SERVED WITH FRESH BREAD & ONE SIDE OF YOUR CHOICE : HOMEMADE SOUP | DICED FRIED POTATOES | HASHBROWN | FRUITS | HOUSE SALAD | CAESAR SALAD (+\$1.50)  
EGGS WHITE OPTION AVAILABLE. 

\$8.90

ADD +\$1.30 PER ITEM : HAM | BACON | CHICKEN | BRISKET | SWISS CHEESE | MOZZARELLA CHEESE | SAUSAGE | TURKEY | ONION | BLUE CHEESE | SPINACH | MUSHROOM | POTATOES | BELL PEPPERS | WALNUT | PESTO | TOMATOES | TUNA | FETA | CHEDDAR CHEESE

ADD +\$2.50 PER ITEM : SMOKED SALMON\* | GOAT CHEESE | PROSCIUTTO | BRIE CHEESE | ROASTBEEF | AVOCADO

## EGGS BENEDICT

TOASTED FRESH BAKED CROISSANT, 2 POACHED EGGS, WITH HOMEMADE HOLLANDAISE SAUCE WITH A SIDE OF YOUR CHOICE : HOMEMADE SOUP | DICED FRIED POTATOES | HASHBROWN | FRUITS | HOUSE SALAD | CAESAR SALAD (+\$1.50)

& ONE INGREDIENT OF YOUR CHOICE :

HAM | BACON | SMOKED SALMON\* | SPINACH | TOMATOES PROVENÇALES | ROASTED MUSHROOM | CHEDDAR CHEESE | PROSCIUTTO | BRISKET | ROASTBEEF | VEGGIES (BELL PEPPERS, ONION, TOMATOES) | SWISS CHEESE | TUNA | CHICKEN CURRY | CHICKEN SALAD

ADD+\$2 FOR ADDITIONAL INGREDIENT. COMPLEMENTARY CAPERS.

\$14.95

CHOOSE TRUFFLE EGGS BENEDICT WITH TRUFFLE HOLLANDAISE +\$2.50

GLUTEN FREE OPTION : +\$2 FOR GLUTEN FREE ENGLISH MUFFIN 



GLUTEN FREE



VEGETARIAN



HEALTHY

## WINE | COCKTAIL

- SANGRIA** \$12.90
- MIMOSA** \$8.50
- APEROL SPRITZ** \$16.90  
VEUVE PARISOT | SPARKLING WINE | APEROL | CLUB SODA | FRESH ORANGE
- BLOODY MARY** \$9.50
- MIMOSA MARGARITA** \$14.90  
MARGARITA | FRENCH SPARKLING WINE
- JACQUELINE** \$14.90  
VEUVE PARISOT SPARKLING WINE | LEMONADE | GRENADINE
- HOUSE WINE (GLASS)** \$10.50  
MERLOT, CHARDONNAY, CAB. SAUVIGNON, PINOT GRIGIO, SAUVIGNON, ROSE, BORDEAUX (+\$2)

## BEVERAGES

- JUICE** \$3.90  
ORANGE, CRANBERRY, PINEAPPLE OR APPLE
- PERRIER** \$3.95
- ICED TEA** \$3.80
- SOFT DRINKS** \$3.50  
COKE, DIET COKE, SPRITE, LEMONADE...
- SPORTS DRINKS** \$3.95
- SAN PELLEGRINO 1L** \$7.00

WE PROUDLY SERVE LOCAL FREE RANGE EGGS



## PANCAKES | CREPES OR WAFFLE

CHOOSE YOUR TREAT : PANCAKES , CREPE OR WAFFLES

**1.CLASSIQUE** \$7.30  
BUTTER & SUGAR  
ADD +\$1.50 FOR PEANUT BUTTER, JAM OR BANANA

**2.PB & J** \$11.05  
PEANUT BUTTER & STRAWBERRY PRESERVES

**3.FRENCH NUTELLA** \$10.45  
NUTELLA SPREAD  
ADD +\$1.50 FOR PEANUT BUTTER, ALMOND, WALNUT OR BANANA

**4.SAVOUREUSE** \$11.05  
NUTELLA, BANANA & WHIPPED CREAM

**5.FRAISIERE** \$13.55  
FRESH STRAWBERRIES & WHIPPED CREAM

**6.GOURMANDE** \$14.60  
NUTELLA, BANANA, STRAWBERRIES, & WHIPPED CREAM.

**7.ROYALE** \$15.65  
NUTELLA, ALMONDS, VANILLA ICE CREAM AND DULCE DE LECHE  
ADD +\$1.50 FOR PEANUT BUTTER, OR JAM

## APPETIZER

**SOUP OF THE DAY**  \$8.90  
HOMEMADE & FRESH SOUP EVERY DAY.

**PLATEAU DE FROMAGES**   \$32  
SELECTION OF FRENCH CHEESES TO SHARE  
ASK YOUR WAITER

**PLATEAU DELICIEUX**  \$32  
SELECTION OF FRENCH CHEESES & CHARCUTERIE TO SHARE .ASK YOUR WAITER

## QUICHES

CHOOSE ONE SIDE : HOMEMADE SOUP | DICED FRIED POTATOES | HASHBROWN | FRUITS | HOUSE SALAD | CAESAR SALAD (+\$1.50)

**1.LORRAINE** \$14.85  
BACON & SWISS CHEESE

**2.MADEMOISELLE** \$15.50  
SMOKED SALMON\*, SPINACH, GOAT CHEESE & DRIED TOMATOES

**3.VEGETARIENNE**  \$15.20  
MUSHROOM, BELL PEPPER, SPINACH & ONION

WHOLE QUICHE AVAILABLE \$45  
ASK YOUR WAITER

## SIDES

CHOOSE ONE :

CHICKEN SALAD | TUNA SALAD | HAM | \$6.85 each

BACON | SAUSAGE | BRISKET | GRILLED CHICKEN | TURKEY | SWISS CHEESE | GOAT CHEESE | BLUE CHEESE | SWISS CHEESE

SMOKED SALMON\* | BRIE, PROSCIUTTO | ROASTBEEF \$7.95 each

DICED FRIED POTATOES | HASHBROWN | HOUSE SALAD | FRESH FRUITS | SPINACH | TOMATOES | MUSHROOM \$5.95 each



WE PROUDLY SERVE ALL  
NATURAL CHICKEN AND MEATS  
FROM LOCAL FARM

## COLD SANDWICHES

CHOOSE YOUR BREAD : CROISSANT OR FRENCH BAGUETTE OR MULTIGRAIN BAGUETTE  
CHOOSE ONE SIDE : HOMEMADE SOUP | DICED FRIED POTATOES | HASHBROWN | FRUITS | HOUSE SALAD | CAESAR SALAD (+\$1.50)

**1.PARISIEN** \$10.45  
HAM, SWISS CHEESE & BUTTER

**2.SARTHOIS** \$15.20  
DUCK PATÉ, & PICKLES

**3.BLT** \$15.20  
BACON, LETTUCE, TOMATOES, MAYONNAISE & HARD BOILED EGGS. ADD +\$2 : TURKEY-OR HAM

**4.NIÇOIS**  \$12.55  
TOMATOES, MOZZARELLA & BASIL

**5.MADEMOISELLE**  \$16.85  
NORWEGIAN SMOKED SALMON\*, CREAM CHEESE, BASIL, CAPERS AND OLIVE OIL

**6.DIEPPOIS** \$14.20  
TUNA SALAD, TOMATOES, & MIXED GREENS

**7.ALOUETTE** \$15.20  
PROSCIUTTO, MOZZARELLA, OLIVE OIL & TOMATOES

**8.BRIARD** \$16.85  
PROSCIUTTO, BRIE, TOMATOES & LETTUCE

**9.POULETTE** \$15.20  
HOMEMADE CHICKEN SALAD & TOMATOES

**10.ROSBIF** \$16.85  
ROASTBEEF, CARAMELIZED ONION, SWISS CHEESE, & MUSTARD



WE PROUDLY USE  
ORGANIC OLIVE OIL  
(ZARZIS)

## SAVORY CREPES

CHOOSE YOUR FLOUR : WHITE FLOUR OR GLUTEN FREE & ORGANIC BUCKWHEAT    
CHOOSE ONE SIDE : HOMEMADE SOUP | DICED FRIED POTATOES | HASHBROWN | FRUITS | HOUSE SALAD | CAESAR SALAD (+\$1.50)

\$8.90

ADD +\$1.30 PER ITEM : HAM | BACON | CHICKEN | BRISKET | SWISS CHEESE | MOZZARELLA CHEESE | SAUSAGE | TURKEY | ONION | BLUE CHEESE | SPINACH | MUSHROOM | POTATOES | BELL PEPPERS | WALNUT | PESTO | TOMATOES | TUNA | FETA | CHÉDDAR CHEESE

ADD +\$2.50 PER ITEM : SMOKED SALMON\* | GOAT CHEESE | PROSCIUTTO | BRIE CHEESE | ROASTBEEF | AVOCADO

## SPECIALITIES CREPES

**1.SAINT-MALO**  
TUNA, SWISS CHEESE, OLIVES, TOMATOES IN A CREAMY WHITE SAUCE  
\$15.65

**2.QUIMPER**  
SMOKED SALMON\*, WALNUT, GOAT CHEESE, SPINACH IN A CREAMY SAUCE  
\$16.50

**3.COQ BRETON**  
CHICKEN, MUSHROOM & SPINACH IN A CREAMY WHITE SAUCE  
\$15.65

**4.RATATOUILLE**   
CHICKEN, & SAUCE BASQUAISE ( BELL PEPPERS, ONION, TOMATOES) & SWISS CHEESE  
\$15.65



GLUTEN FREE



VEGETARIAN



HEALTHY

## SALADS

ADD CHICKEN = \$5.95 | ADD BRIE OR PROSCIUTTO  
OR SMOKED SALMON \* = \$7.95

SERVED WITH FRESH BREAD & HOMEMADE  
VINAIGRETTE

### 1. CAESAR SALAD

\$10.45

LETTUCE, PARMESAN CHEESE, HOMEMADE  
CROUTONS & CAESAR SALAD DRESSING

### 2. COBB SALAD \$15.75

LETTUCE, TOMATOES, BACON, TURKEY, HARD-  
BOILED EGGS, AVOCADO, & BLUE CHEESE

### 3. MADEMOISELLE SALAD \$19.05

SMOKED SALMON\*, CAPERS, ONION, HARD-BOILED  
EGGS, AVOCADO TOMATOES, LETTUCE, MIXED  
GREENS & CREAM CHEESE

### 4. SALADE LYONNAISE \$17.75

POACHED EGGS, PARMESAN CHEESE, DICED FRIED  
POTATOES, GRILLED ONION, BACON, LETTUCE,  
MIXED GREENS

### 5. LA BONNE SANTE \$15.75

MUSHROOM, ARTICHOKE HEART, AVOCADO, ONION,  
TOMATOES, ROASTED BELL PEPPERS, LETTUCE &  
MIXED GREENS

### 6. LA NIÇOISE \$15.75

ANCHOVIES, TUNA, BOILED POTATOES, ONION,  
TOMATOES, HARD BOILED EGGS, LETTUCE &  
MIXED GREENS

### 7. LA FRAICHEUR \$15.75

GOAT CHEESE, STRAWBERRIES, OLIVE, WALNUT,  
LETTUCE & MIXED GREENS

### 8. LA JAMBON DE PAYS \$15.75

PROSCIUTTO, TOMATOES, MOZZARELLA, OLIVES,  
ARTICHOKE HEART, ROASTED BELL PEPPERS, MIXED  
GREENS & LETTUCE

### 9. L'EVASION \$16.25

CHICKEN CURRY, OLIVES, TOMATOES, ARTICHOKE  
HEART, MIXED GREENS & LETTUCE



WE PROUDLY SERVE ALL  
LOCALLY GROWN LETTUCE &  
MICROGREENS  
(NO PESTICIDES)  
ORGANIC

## PANINIS

CHOOSE ONE SIDE : HOMEMADE  
SOUP | DICED FRIED POTATOES |  
HASHBROWN | FRUITS | HOUSE  
SALAD | CAESAR SALAD (+\$1.50 )

### 1. PANINI-ST MICHEL \$13.20

SWISS CHEESE & HAM

### 2. PANINI 3 MEATS \$17.30

TURKEY, PROSCIUTTO, HAM,  
TOMATOES, SWISS CHEESE &  
MUSTARD

### 3. PANINI PROVINS \$15.75

BRIE, APPLE & SPINACH

### 4. PANINI \$17.30

CHICKEN, TOMATOES, BACON,  
PARMESAN CHEESE & PESTO

### 5. PANINI TROCADERO \$17.30

BRIE, BACON & ONION

### 6. PANINI LAFAYETTE \$17.30

TOMATOES, MOZZARELLA,  
PROSCIUTTO & PESTO

## HOT SANDWICHES

CHOOSE ONE SIDE : HOMEMADE SOUP | DICED  
FRIED POTATOES | HASHBROWN | FRUITS | HOUSE  
SALAD | CAESAR SALAD (+\$1.50 )

### 1. CROQUE MONSIEUR \$15.75

TOASTED SANDWICH WITH HAM & SWISS  
CHEESE TOPPED WITH BECHAMEL SAUCE  
ADD \$1.80 FOR TRUFFLE BECHAMEL SAUCE

### 2. CROQUE MADAME \$17.35

CROQUE MONSIEUR WITH EGG SUNNY SIDE UP  
ADD \$1.80 FOR TRUFFLE BECHAMEL SAUCE

### 3. CROQ'EN BRIE \$18.35

TOASTED SANDWICH WITH HAM & BRIE  
CHEESE TOPPED WITH BECHAMEL SAUCE.  
ADD \$1.80 FOR TRUFFLE BECHAMEL SAUCE  
OR FOR EGG SUNNY SIDE UP

### 4. CROQUE MADEMOISELLE \$18.35

TOASTED SANDWICH WITH SMOKED SALMON\* &  
SWISS CHEESE TOPPED WITH BECHAMEL SAUCE  
ADD \$1.80 FOR TRUFFLE BECHAMEL SAUCE  
OR FOR EGG SUNNY SIDE UP

### 5. TRUFFLE CROQUE MUSHROOM \$17.05

TOASTED SANDWICH WITH SAUTEED  
MUSHROOM & SWISS CHEESE TOPPED  
WITH TRUFFLE BECHAMEL SAUCE  
ADD +\$2 : TURKEY OR HAM

### 6. HOT BRIE & HAM \$17.35

**CROISSANT**  
TOASTED CROISSANT WITH HAM COVERED WITH  
MELTED BRIE CHEESE

### 7. HOT SWISS & HAM \$16.80

**CROISSANT**  
TOASTED CROISSANT WITH HAM COVERED  
WITH MELTED SWISS CHEESE

## WRAP | CLUB SANDWICHES

CHOOSE YOUR BREAD : GLUTEN FREE WRAP  OR CLUB SANDWICH  
CHOOSE ONE SIDE : HOMEMADE SOUP | DICED FRIED POTATOES | HASHBROWN | FRUITS | HOUSE SALAD |  
CAESAR SALAD (+\$1.50 )

### 1. TOUR EIFFEL

CHICKEN, AVOCADO,  
TOMATOES, BACON,  
LETTUCE & CAESAR  
SALAD DRESSING

\$15.20 

### 2. ARC DE TRIOMPHE

HOMEMADE CHICKEN  
SALAD, TOMATOES,  
LETTUCE

\$15.20

### 3. NOTRE DAME

BACON, LETTUCE,  
TOMATOES, MAYONNAISE  
& HARD BOILED EGGS  
ADD +\$2 : TURKEY OR  
HAM OR ROASTBEEF

\$12.85

### 4. LOUVRE

AVOCADO, TOMATOES,  
MOZZARELLA & PESTO  
ADD +\$2 : TURKEY OR  
HAM OR ROASTBEEF

\$12.85

### 5. BASTILLE

CHICKEN CURRY,  
TOMATOES, LETTUCE

\$15.20



GLUTEN FREE



VEGETARIAN



HEALTHY

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

# DINNER MENU

MADemoiselle  
PARIS

*French modern cuisine - Chef Yosvel Carrillo*

*Prix fixe menu :*

*2 courses menu = Appetizer + Entree = Entree + Dessert = \$29.90*

*3 courses menu = Appetizer + Entree + Dessert = \$36.90*

*ADD +\$7 FOR CHARCUTERIE & CHEESE PLATTER, GROUPER EN PAPILOTTE  
SERVED WITH COMPLEMENTARY PESTO, PARMESAN & FRESH BREAD*

## APPETIZERS

**CRISPY CALAMARI • \$14.99**  
SERVED WITH OUR HOMEMADE GARLIC SAUCE



**FRENCH ONION SOUP • \$11**  
AGED SWISS CHEESE | AU GRATIN

**SNAILS • \$10**  
BLACK GARLIC | BUTTER | CROUTONS

**LOBSTER BISQUE • \$12.90**  
SERVED WITH CROUTONS



**CHARCUTERIE & CHEESE PLATTER • \$32.00**  
SERVED WITH FRENCH BAGUETTE

**PROSCIUTTO & MELON SALAD • \$14.90**  
SWEET & SALTY PERFECTION

**SHRIMP TEMPURA • \$14.99**  
SERVED WITH OUR HOMEMADE GARLIC SAUCE

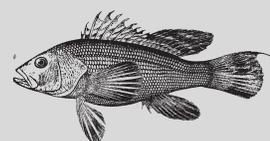
**CAPRESE SALAD • \$10**  
TOMATOES | MOZZARELLA | PESTO

## ENTREES

*start with a house salad or caesar salad for \$7.90*

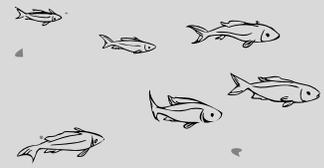
**FISH'N CHIPS • \$30**  
BREADED FLOUNDER | TRUFFLE FRENCH FRIES

**GROUPER EN PAPILOTTE • \$32.00**  
COOKED WITH SPICES | BASMATI RICE



**BEEF BURGUNDY • \$25.90**

BEEF STEW IN RED WINE | BABY CARROTS | TOMATOES |  
BASMATI RICE



**MUSSELS A LA MARINIÈRE • \$26.90**

COOKED IN WHITE WINE | TRUFFLE FRENCH FRIES

**PARMESAN CHICKEN AU GRATIN • \$26.90**

BREADED CHICKEN BREAST | RED SAUCE | VEGGIES



**CREAMY PARMESAN RISOTTO • \$26.90**

CHOICE OF SHRIMP OR SCALLOPS OR CHICKEN

**PORK TENDERLOIN • \$26.90**

WILD MUSHROOM SAUCE | FOIL POTATOES GRATIN

**FRUTI DI MARE • \$26.90**

ARRABIATA SAUCE | FETTUCCHINE | SHRIMPS | MUSSELS | SCALLOPS

**ALFREDO FETTUCCHINE • \$26.90**

CHOICE OF SHRIMP OR SCALLOPS OR CHICKEN

**MAC'N CHEESE • \$19.00**

ADD + \$7.95 SCALLOPS OR SHRIMPS | + \$5.95 CHICKEN

**4  
DESSERT**

**HOMEMADE BROWNIE • \$9.90**

SERVED WITH ICE CREAM - *ASK WAITER FOR FLAVOR*

**HOMEMADE BREAD PUDDING • \$9.90**

SERVED WITH ICE CREAM - *ASK WAITER FOR FLAVOR*



**CREPE SUZETTE • \$10**

FLAMBEE WITH RHUM

**HOMEMADE CREME BRULEE • \$8.90**

*VANILLA BOURBON*

**CREPE - LA GOURMANDE • \$15**

NUTELLA, BANANA, FRESH STRAWBERRIES AND  
CHANTILLY

**CARAMELIZED BANANA • \$11.90**

FLAMBEE WITH AMBER RHUM

**FRUIT BROCHETTE • \$11.90**

TOPPED WITH NUTELLA OR DULCE DE LECHE

The CONSUMPTION of raw under cooked food and shellfish may increase the risk of food-born illness and may be harmful to your health.

# BISTRO SPECIALITIES

MADemoiselle  
PARIS

## SALADS

LOCALLY GROWN LETTUCE & MICROGREENS. SERVED WITH HOMEMADE VINAIGRETTE.

ADD CHICKEN = \$6.85 | ADD BRIE OR PROSCIUTTO OR SMOKED SALMON = \$7.95

### LA NIÇOISE • \$15.75

ANCHOVIES | TUNA | BOILED POTATOES | ONION | TOMATOES | HARD BOILED EGGS | LETTUCE & MIXED GREEN

### MADemoiselle SALAD • \$19.05

SMOKED SALMON | CAPERS | ONION | HARD BOILED EGGS | AVOCADO | TOMATOES | CREAM CHEESE | LETTUCE & MIXED GREEN

### LA FRAICHEUR SALAD • \$15.75

GOAT CHEESE | STRAWBERRIES | OLIVE | WALNUT | LETTUCE & MIXED GREEN

### LA JAMBON DE PAYS SALAD • \$16.75

PROSCIUTTO | TOMATOES | MOZZARELLA | OLIVES | ARTICHOKE HEART | ROASTED BELL PEPPERS | LETTUCE & MIXED GREEN

### LA LYONNAISE SALAD • \$17.75

POACHED EGGS | PARMESAN CHEESE | DICED FRIED POTATOES | GRILLED ONION | BACON | LETTUCE & MIXED GREEN

### LA BONNE SANTÉ SALAD • \$16.75

MUSHROOM | ARTICHOKE HEART | AVOCADO | ONION | TOMATOES | ROASTED BELL PEPPERS | LETTUCE & MIXED GREEN

## HOT SANDWICHES

CHOOSE ONE SIDE : GARDEN SALAD | FRENCH FRIES | TRUFFLE FRENCH FRIES (+\$1.80) | CAESAR SALAD (+\$1.80)

### CROQUE MONSIEUR • \$17.50

TOASTED SANDWICH WITH HAM & SWISS CHEESE TOPPED WITH BECHAMEL SAUCE

### CROQUE MADAME • \$19.50

CROQUE MONSIEUR WITH EGG SUNNY SIDE UP.

### CROQU'EN BRIE • \$19.50

TOASTED SANDWICH WITH HAM & BRIE CHEESE TOPPED WITH BECHAMEL SAUCE

## **CROQUE MADEMOISELLE • \$19.50**

TOASTED SANDWICH WITH SMOKED SALMON & SWISS CHEESE TOPPED WITH BECHAMEL SAUCE

## **TRUFFLE CROQUE MUSHROOM • \$17.05**

TOASTED SANDWICH WITH SAUTEED MUSHROOM & SWISS CHEESE TOPPED WITH TRUFFLE BECHAMEL SAUCE

## **HOT BRIE & HAM SANDWICH • \$17.50**

TOASTED CROISSANT WITH HAM COVERED WITH MELTED BRIE

## **HOT SWISS & HAM SANDWICH • \$17.50**

TOASTED CROISSANT WITH HAM COVERED WITH MELTED SWISS CHEESE

## **PANINI MONTMARTRE • \$17.30**

CHICKEN | TOMATOES | BACON | PARMESAN CHEESE | PESTO

## **PANINI LAFAYETTE • \$17.30**

TOMATOES | MOZZARELLA | PROSCIUTTO | PESTO

## **SAVORY CREPES**

CHOOSE ONE SIDE : GARDEN SALAD | FRENCH FRIES | TRUFFLE FRENCH FRIES (+\$1.80) | CAESAR SALAD (+\$1.80)

CHOOSE FLOUR : ORGANIC BUCKWHEAT OR WHITE

## **QUIMPER • \$17.85**

SMOKED SALMON | WALNUT | GOAT CHEESE | SPINACH  
IN A WHITE CREAMY SAUCE

## **COQ BRETON • \$17.30**

CHICKEN | MUSHROOM | SPINACH IN WHITE CREAMY SAUCE

## **LA RATATOUILLE • \$17.30**

CHICKEN | BELL PEPPER | ONION | TOMATOES | SWISS CHEESE

## **QUICHES**

CHOOSE ONE SIDE : GARDEN SALAD | FRENCH FRIES |  
TRUFFLE FRENCH FRIES (+\$1.80) | CAESAR SALAD (+\$1.80)

## **QUICHE LORRAINE • \$16.85**

FRENCH TART OF PASTRY CRUST WITH SAVORY CUSTARD, BACON AND SWISS CHEESE

## **QUICHE VEGETARIENNE • \$16.85**

FRENCH TART OF PASTRY CRUST WITH SAVORY CUSTARD, MUSHROOM, BELL PEPPERS, SPINACH AND ONION

## **QUICHE MADEMOISELLE • \$16.85**

FRENCH TART OF PASTRY CRUST WITH SAVORY CUSTARD, SMOKED SALMON, GOAT CHEESE, SPINACH AND DRIED TOMATOES

# WHITE AND ROSE

## Chardonnay, Laur, France \*

The nose offers refreshing notes of citrus with a hint of vanilla. On the palate, the wine is generous with toasty notes of nuts. Very lean and clean finish.

\$8.5 \$29

## Sauvignon, Laur, France \*

Crisp and zesty, full of freshness and aromas. White flowers, blackcurrant yolk, tomato leaves Citric, lemon, grapefruit thiol aromas

\$8.5 \$29

## Pinot Grigio, Veneto Paradosso \*

Intense and characteristic. Straw yellow with green reflections. Soft, full and well balanced. It pairs well with appetizers, sea soups, and grilled fish.

\$8.5 \$29

## Bordeaux S de Rambaud, White

Burst of white flowers, mild citrus and exotic fruit. Then pairs beautifully with any seafood, fish, poultry, goat cheese, gouda or aged cheddar.

\$39

## Bourgogne, Chablis Bardet & Fils

This crisply structured Chablis is a bit closed and earthen upon first whiff. With time and aeration, it highlights zesty lime and lemon flavors against a stony, salty backdrop. Then pairs with sea food, oysters, or fish.

\$48

## Pouilly Fuissé, "Terroir" Domaine Sangouard - Guyot

The palate is fruity, elegant, racy, fresh and offers a racy minerality, a beautiful finesse of the grain and gourmandize. On the palate the wine expresses notes of fleshy mirabelle as well as a very discreet hint of almond.

\$55

## Sancerre, Laurent Montagu

Sauvignon Blanc 100%. Pale yellow color, nose of grapefruit and lemon, hint of lemon grass, zesty palate, zippy acidity, lingering finish.

\$55

## Saint Emilion Chateau Fombrauge white by Bernard Magrez

the wine was typically a blend of 40% Semillon, 30% Sauvignon Blanc and 30% Sauvignon Gris. Nose of beeswax, honey, dried fruit, a hint of cherry and old wood furniture. Just glorious in the mouth. Acidity long gone. Smooth with a wonderful savory finish.

\$95

## Comte du Puget, Cotes de Provence, Rosé

An elegant aromatic nose of watermelon and strawberry and is crisp and fresh on the palate with a deliciously long, fruity finish.

\$8.5 \$36

## Cotes de Provence, Villa Riviera Splendid, Rosé

A hypnotizing salmon pink color with notes of strawberry, watermelon, peach, and subtle floral hints. Discover minerality in its long and precise finish.

\$42

# MADEMOISELLE LOVES CHAMPAGNE

## Veuve Parisot, French Sparkling Wine, Brut

Fresh and refined with a good persistence. Fruity with white peach and apricot. Gently golden, with small and numerous bubbles.

\$8.5 \$29

## Champagne Brut Paul Dangin Cuvee Carte d'Or

The wine is characterized by fresh fruit aromas jostling with brioche notes. The fruit aromas carry through to the palate and intermingle with pastry notes. Authentic Brut epitomizes is light-hearted Champagne, perfect for every occasion.



\$59

## Champagne Tattinger, 94 points Beverage Dynamics

A brilliant pale gold in the glass, the wine delivers a complex mixture of clean stone fruit with subtle notes of spice and floral characteristics to the nose and palate

\$95



# MADemoiselle

PARIS

## WINE LIST

RESERVE WINE

**HAPPY HOURS : 5PM - 7PM**

**\$6 WINE BY THE GLASS \***



### RED

#### **Bordeaux Château Barraud, Red \*** ❤️

**\$9.5 \$36**

Nice ruby color, intense and deep. Bright with little red fruits (cherries and strawberries) with a spicy touch. Rich with silky tannins. Aromas are perfectly balanced. To be enjoyed with beef burgundy or cheese platter.

#### **Pinot Noir, Laur, France \***

**\$8.5 \$29**

Aromas of red berry and cherry fruits with hints of sweet spice, cherry cola and earth. Lightweight and easy drinking, it boasts silky tannins and a ripe, fresh fruit palate. This Pinot Noir pairs well with salmon, roasted poultry, or pasta.

#### **Merlot, Laur, France \***

**\$8.5 \$29**

Muscular pinot with loads of Bing cherry and bright raspberry flavors from top to bottom. The texture is smooth and energetic, carrying this medium-plus-bodied wine to punch above its weight class

#### **Cabernet Sauvignon, Laur, France \***

**\$8.5 \$29**

Crisp and zesty, full of freshness and aromas. White flowers, blackcurrant yolk, tomato leaves Citric, lemon, grapefruit thiol aromas. Color : Golden with green highlights. Paired with : Golden asparagus and parmesan risotto Lemon pie

#### **Saint Emilion Grand Cru** ❤️

**\$65**

Beautiful, luminous red color and a nose of red fruit (cherry, raspberry, and blackcurrant). Silky texture with quite an elegant structure on the palate. Delicious with both white and red meats, dishes in sauce

#### **Margaux**

**\$79**

Nice intense ruby color with dark purple highlights. The nose is very delicate, feminine, with refined black cherry notes and blackberry.

#### **Saint Estephe Château Haut Baradiou**

**\$79**

Soft, lemony acidity lends a sunny feel to crisp yellow apple and pear flavors here. Full bodied yet fresh, it s a thirst-quenching dry wine accented by white blossom and almond hints. Medium bodied.

#### **Pessac Leognan Le Clementin by Bernard Magrez** ❤️

**\$130**

Dark garnet with black plum and dark chocolate notes with whiffs of vanilla and allspice. Soft tannins supported by ripe blackberries, vanilla and nutmeg

#### **Cotes du Rhone, La Goutte du Seigneur** ❤️

**\$42**

On the nose there are lots of ripe (but not overripe) fruity notes with little black and red berries. On the palate we discover an elegant suppleness with fresh plum and wild herbs aromas. Tannins are polished, making the wine round and approachable. It is a very balanced vintage, combining rich flavor with freshness and delicacy.

#### **Pinot Noir, Burgundy, Hauts de Messy**

**\$42**

Earth and fruit aromas with a fruity sweetness and dried spices on the nose. The mouth is charming, juicy and straightforward. Medium tannins linger on the finish alongside a hint of roasted cocoa nib. An excellent option for those who enjoy a more gentle and approachable style.



organic wine



Jean, owner's favorite



# Wine Tasting

Tour de Province

CHALICE VALLEY | YOUR OFFICIAL INVITATION

<b>RED</b>	
<b>Shannon, Cabernet Sauvignon, Home Ranch, California</b>	<b>\$49</b>
<b>Jean de Nodet, Bordeaux</b>	<b>\$29</b>
<b>M Séduction, Haut Médoc, Bordeaux</b>	<b>\$35</b>
<b>Chateau Marsauda Bellevue, Puisseguin Saint Emilion</b>	<b>\$35</b>
<b>CHT Valentin Larmande St Emilion, Merlot Cab.Franc</b>	<b>\$39</b>
<b>CHT Haut Filius St Emilion Gd Cru, Merlot Cab.Franc</b>	<b>\$45</b>
<b>CHT La Voie, Blaye, Côtes de BDX, Merlot, Cab.Sauvignon</b>	<b>\$35</b>
<b>Pavillon Lestruelle, Haut Médoc, Cabernet Merlot</b>	<b>\$35</b>
<b>Domaine Duseigneur, Côtes du Rhône, Grenache Syrah</b>	<b>\$31</b>
<b>Louis Tramier, Bourgogne, Hautes Côtes de Beaune</b>	<b>\$33</b>
<b>Bourgogne, Domaine Virely, Pinot Noir</b>	<b>\$39</b>
<b>Côtes de Beaune, Domaine Poulleau, Pinot Noir</b>	<b>\$49</b>
<b>Chassage Montrachet Descombe, Pinot Noir</b>	<b>\$59</b>
<b>Côtes du Rhône, Réserve de l'Abbé</b>	<b>\$35</b>
<i>Fruity, easy drinking red made from Grenache Syrah and Cinsault. Spicy blackcurrant and strawberry fruit.</i>	
<b>Chianti, Armeli, Italy</b>	<b>\$29</b>
<i>Ruby red, dry, balanced and flavorful, lightly tannic, which turns into velvety softness.</i>	
<b>Barolo, Val Di Giula, Italy</b>	<b>\$49</b>
<i>Powerful red wine that combines best with strong-flavored dishes like braised beef, game and rich pasta</i>	
<b>ROSE</b>	
<b>Cascades, Vins de Provence</b>	<b>\$31</b>
<i>Pale rose color, flowery. Medium body with herbal tones, good length of acidity. Hints of strawberry and raspberry on the palate. Crisp and dry.</i>	
<b>Sancerre Rosé Domaine Girault Pinot Noir</b>	<b>\$39</b>
<i>A lovely depth and beauty to this wine with strawberry and watermelon character.</i>	