

Appetizers

Goat Cheese Crostinis

Warm fresh goat cheese on baguette crostinis,
pesto, fresh and sundried tomatoes, walnuts,
& Balsamic reduction

13

Baked Brie

Toasted Brie cheese with garlic and white wine,
honey, grapes and walnuts.
Served with French baguette

14

Bacon Wrapped Beef filets

Bite size bacon wrapped beef filets on skewers.
Served with homemade Chimichurri

13

Beef ala Wellington

Bite size hand cut beef tenderloins in a mushroom
duxelle, wrapped in puff pastry.
Served with shallots & Red Wine dip

15

Nova Carpaccio

Nova Salmon, red onions, capers,
olive oil and lemon juice marinade,
pink peppercorn

16

Bread Basket

Served with butter and jam

5

Charcuterie and Cheese

Petite Planche

Brie Cheese, Proscuitto, pickles
Fresh Goat Cheese & Honey, walnuts
Served with French baguette

16

Grande Planche

Brie Cheese, Proscuitto, Swiss Cheese,
Fresh Goat Cheese & Honey, walnuts
Artisan Ham, pickles, dried fruits,
Served with French baguette

30

Crepes Salees

Crepe Complete

Ham and Swiss cheese with
our bechamel sauce, topped with a fried egg

17

Nova & Brie Crepe

Salmon and Brie Cheese with our bechamel sauce

20

Goat Cheese Crepe

Fresh goat cheese and apples
with our traditional bechamel sauce,
topped with walnuts and organic Honey

17

Cordon Bleu Crepe

Ham, chicken breast and Swiss Cheese
with our traditional bechamel sauce

18

Sea Food Crepe

Our Sea food mix with our bechamel sauce

20

Montagnarde Crepe

Bacon bits, Goat Cheese and Brie Cheese
with our traditional bechamel sauce

18

Vegetarian Crepe

Mushroom, tomato, onion
and marinated red peppers
with our traditional bechamel sauce

17

Forestiere Crepe

Mushroom, Spinach and Mozzarella cheese
with our traditional bechamel sauce

17

Soups

Our cups of soup are served with slices of French baguette

French Onion Soup 11

Soup of the Day 9

Entrées

Pulled Pork Croissant Burger

Hickory smoked Pulled pork, melted Brie cheese,
Romaine, tomato, cornichon, mayo

Served on a French Croissant

Served with salad and Gratin Dauphinois stack

19

Tuna Patty Sandwich

Oven baked tuna patty, mix green, tomato,
lemon parsley sauce on French roll.

Served with salad and Gratin Dauphinois stack

18

Quiche of the Day

Served with Side salad, tomatoes,
red onion, Feta cheese and Balsamic vinaigrette

18

French Escargots

Escargots Sauteed with mushrooms
and garlic parsley butter,

Served with French Baguette

21

Salads

Caprese Salad

Fresh tomatoes and fresh mozzarella cheese,
marinated sun-dried tomatoes, pesto,
prosciutto, balsamic reduction

15

Niçoise Salad

Mixed green, light chunk tuna, tomatoes, hard boiled egg,
green beans, red onion, olives,
Balsamic vinaigrette

19

Chicken & Apple Salad

Mixed green, tomatoes, feta cheese,
chicken breast, raisins and cranberries,
apple, croutons, Raspberry vinaigrette

17

Nova Salad

Nova Salmon, Mixed green, capers,
cranberries, onions, tomatoes,
cream cheese crostinis, Balsamic vinaigrette

19

Desserts

Fondant au Chocolat

The French Lava Cake,
rich and delicious chocolate cake served warm

11

Crepes Grand Marnier

Orange liquor sauce over sweet crepe

9

Gratin Fraises Amandes

Fresh strawberries
with our caramelized signature almond cream

12

Fresh Fruit Crepe

Traditional butter and sugar crepe with fresh fruits

10

Service not included - 20% gratuity to be added to parties of 6 or more - Split charge \$5 - Substitution \$3 - No menu modification

Please notify your waiter if you have food allergies or if you need separate checks at time of order

Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness

Wine Cocktails

White Spritzer

Sauvignon Blanc,
Perrier, orange bitters
12

French 75

French Sparkling Wine,
Ritual Gin alternative
Lemon juice, syrup
13

Rose Sangria

Rosé, Perrier, Strawberry Puree
Fresh Lemon, Fresh Strawberry
12

Kir

French Sparkling Wine
Raspberry Puree
11

Belini

French Sparkling Wine
Peach Puree
11

French Marga

Pure Agave Wine,
Orange Sec, bitters, Lime Juice
13

Kir Royal

Split French Champagne
Raspberry Puree
24

Belini Royal

Split French Champagne
Peach Puree
24

Champagne

Nicolas Feuillate Brut 187ml 23

Veuve Cliquot Brut 375ml 80

Wine

Rouges

Chateau de Ribebon Bordeaux Superieur 2019 10 29

Fleur de Cazeau Grand Bordeaux Saint Emilion 2018 13 40

Rosé

Auguste Antonin Cotes de Provence 2020 10 34

Blancs

Charles Duveaux Pays D'Oc Chardonnay 2020 9 26

Chateau Cazeau Entre Deux Mers Sauvignon Blanc 2019 10 30

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