

SALADES

Bibb Salad	\$6
cherry tomato, cucumber, herb vinaigrette	
Mesclun	\$6
warm goat cheese, walnuts, balsamic	
Lyonnaise	\$8
lardon, egg, grainy mustard vinaigrette	
Market Salad	\$7
chopped vegetables, blue cheese, herbs	

HORS D'OEUVRES

Onion Soup Gratinee	\$6
gruyere, crouton	
Soup du Jour	\$5
market selection	
Savory Tart	\$7
mixed greens, balsamic vinaigrette	
Chicken Liver Mousse	\$7
onion marmalade, toast	
Charcuterie	\$9
traditional garnishes	
Fromage	\$9
fig jam, bagette	

Le Baguette

Smoked Turkey	\$7
brie, whole grain mustard aioli	
Roast Beef	\$8
aged cheddar, horseradish aioli	
w/frites and greens	

MENU DU JOUR	
Bibb Salad	
cherry tomato, cucumber, herb vinaigrette	
Duck Congfit	
white bean ragout, garlic breadcrumb	
Dessert	
vanilla pots de crème	
\$25	
prix fixe	

PLATS

Salmon	\$19
puy lentils baby carrots, red wine butter	
Beef Bourguignon	\$18
potato puree, mushrooms, pearl onions	
Roast Chicken	\$17
boullanger potatoes, spinach, jus	
Sausage Grille, daily selection	\$15
potato puree, sauteed greens, grainy mustard	
Brasserie Steak	\$20
shallot jam, herb butter, frites	
Brasserie Burger	\$12
aged cheddar, tomato, fries	
Vegetable Gratinee	\$13
roasted tomato sauce, parmesan, herbs	
Mussels and Frites	\$13
white wine, garlic, herbs, frites	

CROQUES

Croque Monsieur	\$9
classic hot ham and cheese, bechamel	
Croque Vegetable	\$9
spinach, brie, caramelized onions	
Croque Salmon	\$11
smoked salmon, herbs, bechamel	
w/fries and greens	
add an egg	\$2

SIDES

Pommes Frites	\$4
Pommes Puree	\$4
Vegetable du jour	\$4
Macaroni Gratin	\$5

DESSERT

Chocolate Mousse	\$5
whipped cream, sable	
Crème Brulee	\$5
vanilla custard, warm madeleine	
Apple Tartine	\$5
crème fraiche, caramel	
Cherry Clafoutis	\$5
vanilla ice cream	
Vanilla Pots de Crème	\$5
market fruit compote, mint	

Les Petites Assiettes *Small plates*

Quiche du jour *quiche of the day, green salad* 7

La Soupe du jour *soup of the day* 5

La Charcut' *"charcuterie plate" mustard, cornichons, baguette* 9

Les Fromages *"cheese plate" apricot jam, baguette* 9

Les Ailes *chicken wings* 6

Les Moules-Frites *mussels with fries* 9

Les Frites *homemade fries* 4

Les Salades *Salads* 6 (add chicken 3)

La Salade du Troquet *"house salad greens", pine nuts, cherry tomatoes*

La Caesar *caesar salad*

La Chèvre *"chopped salad" candied nuts, goat cheese, dried cherries, avocado*

Les Sandwiches *Sandwiches, with fries*

add cheese 1 add fried egg 2 add bacon 2

Hot brisket baguette *caremelized onions, tomato, lettuce, horseradish aioli* 9

Croque Monsieur *classic hot ham and cheese sandwich with bechamel and Dijon* 8

Croque Madame *add a fried egg on your "croque" and it becomes a Lady* 10

Croque Végétarien *hot vegetable sandwich, caramelized onion, brie and spinach* 8

Turkey Sandwich *classic French baguette, caramelized onions, tomato and lettuce* 6

Les Plats *Entrees, served with french fries and salad* 12

Le P'tit Salé *Pork Belly*

Confit de Canard *Duck Confit*

Le Poisson du jour *Fish of the Day*

Plat du jour *Entree of the day*

Les Desserts *Desserts* 3

Mousse "Troquet" *chocolate and Nutella mousse*

Tergoule *cinnamon rice pudding*

Menu Enfants 6

Croque Monsieur *classic hot ham and cheese*

Saucisse de Poulet *chicken Sausage*