

HORS D'OEUVRE

Les Huitres Fraiche*	10/17
Fresh oysters on the half shell with Champagne mignonette.	
Escargots à la Bourguignonne	12
Baked escargot in a garlic and parsley butter.	
Assiette de Fromages	14
Plate of five assorted cheese served with fresh fruit.	
Assiette de Charcuterie	15
Plate of assorted French charcuterie served with cornichons and Dijon mustard.	
Salad Maximilien with Roquefort	9
Mixed greens with tomatoes, croutons and vinaigrette	
Soupe à l'Oignon	6/8
Soupe de Poisson	8/11
Traditional fish soup with aioli, croutons and cheese	

SANDWICHES ET SALADES

Pacific Northwest Salad	18
Smoked salmon and sea bass, Dungeness crab, avocado, cherry tomatoes and toast over arugula, dressed in Dijon vinaigrette.	
Croque-Madame*	12
Black forest ham, béchamel, and cheese sandwich, topped with two sunny side up eggs. Salad.	
Fougasse Vegetarian	14
Brioche flat bread, topped with crème fraîche, tomato, basil, onions and goat cheese. Arugula salad.	
Fougasse Paysanne	15
Brioche flat bread, topped with crème fraîche, bacon, onions, potatoes and Comté cheese. Arugula salad.	

VINS EN CARAFE

BLANC

1L	\$35
1/2L	\$18
1/4L	\$11

ROUGE

1L	\$40
1/2L	\$21
1/4L	\$12

ROSÉ

1L	\$37
1/2L	\$19
1/4L	\$12

RACLETTE PARTY

\$30 for Two
(\$15 per extra person)

1/2 LB Raclette
French Ham, Onions
Cornichons & Fingerling
Potatoes
~with Raclette Grill~

Parties of five or more a suggested 18% gratuity may be added for your convenience.

Extra Bread \$1. Split Entrée \$3

**Consumption of raw eggs fish or beef may result in food-borne illness.*

PENN COVE MUSSELS

Marinière: butter, white wine, shallots, garlic, and parsley	15
Maximilien: caramelized onions, parsley, white wine, Pastis and cream	16
Provençale: butter, tomato, basil, bacon, garlic and white wine	16