

**MENU EXPRESS**

22

**Onion Soup**  
or  
**Salad Maximilien**

**Bavette à l'Échalotte**  
Grilled skirt steak served with a wine and shallots reduction or

**Les Moules Au Choix**  
Your choice of our steamed Mussels

**Crème Brûlée**

**HORS D'OEUVRE**

**Croissants, Brioche & Pains au Chocolat Basket** .....9  
A basket of 4 warm pastries. Made in France with real butter & baked every mornings

**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.

**Soupe à l'Oignon**.....6/8

**Soupe de Poisson** .....8/11  
Traditional fish soup with aioli, croutons and cheese

**LE PETIT DÉJEUNER**

**Fougasse Normande** .....12  
Brioche flat bread, topped with crème fraîche, caramelized apples, toasted walnuts and whipped cream.

**Oeufs Bénédic\*** .....13  
Two poached eggs with Canadian bacon or smoked salmon, served on a grilled English muffin, and topped with hollandaise sauce. Sautéed brunch potatoes & fruits.

**L'Omelette au Crabe** .....16  
Dungeness crab omelet with mushrooms and cheese. Sautéed brunch potatoes & fruits.

**Œuf Brouillé de la Mer** .....16  
Three scrambled eggs with goat cheese, smoked salmon and spinach. Sautéed brunch potatoes & fruits.

**Eggs Provençal and Merguez\*** .....16  
Two grilled "Uli's Sausage" merguez (*spicy lamb sausage*) with scramble eggs, tomato, basil, cheese. Sautéed brunch potatoes & fruits.

**ENTREES**

**Fougasse Végétarienne** .....14  
Brioche flat bread, topped with crème fraîche, tomato, basil, onions and goat cheese. Arugula salad.

**Bavette à l'Échalotte\*** .....16  
Grilled skirt steak served with a wine and shallots reduction and French fries.

**Crab Cake Sandwich\*** .....13  
Dungeness crab cake, on brioche bread, tomatoes, lettuce and romesco sauce. Salad or Fries.

**Fresh Catch of the Day**.....MP  
The Chef's inspiration using the freshest available seafood.

**SANDWICHES ET SALADES**

**Saumon Grillé sur Salade Tiède\***.....15  
Grilled natural salmon on lightly wilted baby lettuce, red onions, cherry tomatoes, fingerling potatoes, walnuts and Dijon vinaigrette.

**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 or Fries.

**PENN COVE MUSSELS**

**Marinière: butter, white wine, shallots, garlic, and parsley** .....15

**Provençale: butter, tomato, basil, bacon, garlic and white wine** .....16

*All mussels served with salad or fries (Except prix fix menu)*

**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.*