

Auberge chez Denis à François
2009 Menu

Appetizers

Scallop in Pernod sauce.....	\$10.00
Crab spring rolls.....	\$10.00
Asparagus in Island-cheese pastry.....	\$9.00
Seal meat with caramelized onions.....	\$10.00
Mussels in the shell.....	\$9.00

Children's special

(Age 10 or less)

Pizza pepperoni and cheese	
Chicken nuggets with french fries	
Spaghetti with meat sauce or tomato sauce	
Main dish, ice cream and beverage.....	\$8.00

Pizzas

All dressed.. ..	\$14.00
Tomato sauce, pepperoni, green peppers, mushroom, cheese	
Seafood.....	\$28.00
Rosee sauce, carrots, broccoli, artichoke hearts, black olives, onion, mushroom, green peppers, cheese	

Make your own table d'hôte

Gaspacho or soup of the day

Your choice of main dish

Dessert, tea or coffee

For an extra cost of.....\$8.00

Main courses

Seafood ragout.....\$34.00

Mussels, lobster, scallops, shrimps and vegetables in cream saffron sauce.

Seafood Paella.....\$36.00

Saffron rice with mussels, lobster, scallops, shrimps, chicken and chorizo.

Seafood Pot Pie.....\$26.00

Lobster, shrimps and scallops with green garden salad

Pan-fried Fresh codfish.....\$19.00

Served with choice of potato or rice and vegetables

Chicken curry.....\$20.00

Minced chicken in curry sauce, vegetables and basmati rice

Beef flan with shallot sauce.....\$22.00

Served with vegetables and potatoes au gratin with pied-de-vent cheese.

Rack of lamb.....\$38.00

Onion confit sauce, vegetables, choice of rice or potato.

Vegetarian couscou\$18.00

Parnish, carrot, turnip, cabbage, aubergine, zucchini, green peppers, artichoke hearts, chick peas.

Add chicken or merguez sausage for an extra.....\$5.00