



*Mixed Green Salad*

*Or*

*French Onion Soup*

*Or*

*Soup du Jour*

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*Trout Almondine*

*Oven Roasted Trout, Haricots Vert*

*Roasted Almonds*

*Or*

*Chicken Paillard*

*Haricots Vert, Sun Dried Tomatoes*

*Tarragon Dressing*

*Or*

*Grilled Minute Steak*

*Maitre'd Butter, Fries*

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*Assortment of Desserts*

*Glass of US Cabernet & Glass of French  
Chardonnay*

*40\$/per person*



### **Appetizers**

Soup of the Day  
Or  
Traditional onion Soup  
Or  
Mix Greens Salad

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### **Entrees**

Penne A La Checca  
Or  
La Goulue Burger  
Or  
Quiche Of the Day  
Or  
Croque Monsieur

### **Dessert**

Chocolate Profiteroles

25\$ / person  
Excluding tax & gratuity



## **LA GOULUE DEGUSTATION MENU**

### **Amuse Bouche**

*Glass of Champagne Taittinger Brut*

### **Calamari A La Provencale**

*Glass of Sancerre Brochard, Loire 2007*

### **Grilled Mediterranean Dorade with Ratatouille & Tapenade**

*Glass of Chablis 1er Cru Signe, Bourgogne 2005*

### **Filet Mignon Sauce Au Poivre with Haricots Verts & French Fries**

*Glass of Chateau Sainte Colombe, Bordeaux 2005*

### **Cheese Soufflé with Parmesan & Gruyere & Truffle Oil**

*Glass of Chateau Sainte Colombe, Bordeaux 2005*

### **Chocolate Profiterolles**

*Glass of Chateau Padouen, Sauternes 2006*

**Chef Jean-Pierre Petit**

**120\$ excluding tax and tip.**