

La Carte
de
Voilà!

SOUPES & SALADES

SOUPE DU JOUR <i>Soup of the Day</i>	8	SALADE MAISON <i>House Salad</i>	6
RILLETTE DE PORC <i>House Made Preserve Pork & Smoked Bacon</i>	10	SALADE DE COEUR DE PALMIER ET CREVETTES <i>Heart of Palm & Shrimp Salad</i>	12
ASSIETTE DE CHARCUTERIE <i>Prosciutto, Saucisson & Pâté Mix</i>	14	ASSIETTE DE FROMAGE <i>Cheese Plate Selection</i>	14
SOUPE À L'OIGNON <i>Onion Soup</i>	8	SALADE DE COURGETTES AUX NOIX <i>Zucchini Salad with Walnuts and Parmesan</i>	11

LES ENTRÉES

*KOBE BEEF HAMBURGER <i>Kobe Beef, Brie, Caramelized Onions served with Fries</i>	14	*CÔTE DE PORC GRILLÉE <i>Grilled Pork Chop in Extra Virgin Olive Oil, Lemon, Garlic & Herbs</i>	16
COQ AU VIN <i>Braised Chicken with Bacon in Mushroom Sauce</i>	15	POULET BASQUAISE <i>Tender Pieces of Chicken with Red & Green Bell Peppers and Tomato</i>	14
*ONGLET À L'ECHALOTTE <i>Hanger Steak in Shallot Sauce</i>	16		
BOEUF BOURGUIGNON <i>Braised Beef Stew in Red Wine Sauce</i>	15		
*SAUMON GRILLÉ AU PISTOU <i>Grilled Salmon with Pesto Sauce</i>	16		
RAVIOLIS AUX ARTICHAUTS <i>Artichoke & Mascarpone stuffed Ravioli with Artichoke Lemon White Wine Sauce</i>	15		

STEAK FRITES GRILLÉ

*ONGLET <i>Hanger Steak</i>	20
*ENTRECÔTE <i>Ribeye Steak</i>	26
	Choice of <i>Truffle Butter, Anchovie Butter or Beurre Maitre d'Hotel</i>

LES SIDE DISH

HARICOTS VERTS <i>Green Beans</i>	7
PURÉE MAISON <i>Mashed Potatoes</i>	6
FRITES <i>French Fries</i>	5
MERGUEZ <i>Spicy Lamb Sausage</i>	8

LES MOULES

MOULES AU BLEU DE GEX <i>Mussels in Blue Cheese Cream Sauce</i>	14
MOULES AU PASTIS <i>Mussels in Pastis & Crème Fraîche</i>	14
MOULES MARINIÈRES <i>Mussels in Onion, Celery and Thyme</i>	14

LES DESSERTS

CRÈME BRÛLÉE <i>Crème Brûlée</i>	7
TARTE AU CITRON <i>Lemon Tart</i>	6
TARTE TATIN <i>Warm Apple Tart</i>	7
DESSERT DU JOUR <i>Spécial Dessert</i>	8
PROFITÉROLES AU CHOCOLAT <i>Ice Cream filled Puffed Pastries with Warm Chocolate Sauce</i>	9
CHOCOLAT POT DE CREME <i>Rich Chocolate Custard</i>	7

SPECIALS EVENTS

WEDNESDAYS

THREE COURSE DINNER FOR \$27
DINE OFF OUR REGULAR MENU AND CHOOSE ONE APPETIZER, ONE ENTRÉE, AND ONE DESSERT FOR \$27.
Specials, Steak Frites, Charcuterie and Cheese plates are excluded.

SUNDAYS

WINE SPECIAL
ENJOY BOTTLES OF WINE FOR 50% OFF WHEN YOU JOIN US FOR DINNER. FOOD PURCHASE MUST BE MADE TO RECEIVE WINE SPECIAL.

Special Events are subject to change.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

20% gratuity will be added to parties of 6 or more.