

APPETIZERS

SOUPE DU JOUR soup of the day	6
GRATINEE A L OIGNON classic onion soup with gruyere	7
SALADE VERTE mixed green with balsamic dressing	6
MOUSSE DE FOIE DE VOLAILLE Chicken liver mousse with cornichon and baguette	9
SALADE DE ROQUEFORT belgium endive, walnut, blue cheese, apple	8
ESCARGOTS DE BOURGOGNE baked snails with garlic herb butter	10
FRISEE AUX LARDONS frisee lettuce salad, poached egg, crispy bacon, croutons	8
ESCABECHE DE CREVETTES shrimps ceviche, mango, corn, citrus sauce	12
COQUILLES SAINT JACQUES sauteed sea scallops and shrimps with mushroom, bechamel, and gruyere	11
CROQUETTES DE CRABE ET DE SAUMON crab and salmon cake with tomato marmalade and apple ginger mayonnaise	13
SALADE NICOISE panseared yellow fin tuna, olives, string beans, potatos, eggs, lettuce	12

LES TARTES FLAMBEES

LA CLASSIQUE onion and bacon	10
LA GRATINEE onion bacon, gruyere	11
AU POULET chicken, gruyere, bacon	12
AUX 2 FROMAGES fontina, mozzarella, tomatos, basil	13
AUX LEGUMES sauteed spinach, mushroom, gruyere	12

LES MOULES/MUSSELS

served with french fries	
MARINIERS white wine, garlic, onions	14
PROVENCALES tomato, garlic, and basil	14
CURRY curry and coconut milk	14

PASTAS

LES PATES AUX LEGUMES w/ carrot, zucchini, creamy sauce & fresh parmesan	15
LES RAVIOLIS AUX EPINARDS with Tomato and fresh parmesan	14
LES PENNES AU POULET fresh roasted chicken in a rose sauce with seasonnal vegetables	16

SIDES

POMMES FRITES french fries	4
GRATIN DAUPHINOIS potatos gratin with gruyere	5
EPINARDS A L'AILS sauteed spinach with garlic	4
CHAMPIGNONS SAUVAGES wild mushrooms	5
PUREE DE POMMES DE TERRE A L'AIL garlic mashed potatos	4
GNOCCHI AND COEURS D'ARTICHAUT sauteed gnocchi and artichokes	5

MAIN COURSES

LE RISOTTO DE SAINT JACQUES A L HUILE DE TRUFFE BLANCHE grilled sea scallops, asparagus, tomato marmalade, with white truffle oil	23
LE TILAPIA GRILLE grilled tilapia, zucchini, carrot, mushroom, cherry tomato and coconut milk sauce	20
LE PAVE DE SAUMON grilled salmon, asparagus, portobello mushroom, baby tomatos, mushroom sauce	19
LA TRUITE AUX AMANDES grilled trout with spinach, string beans, baby carrot, amandine sauce	21
LE LOUP DE MER GRILLE grilled striped bass with sauteed gnocchi and artichoke, pistachio, lemon sauce	22
L'ENTRECOTE "MAITRE D'HOTEL" grilled ribeye steak, topped with a medallion of garlic butter, string beans and potato gratin	24
LES PLATS DE COTES braised short ribs with garlic mashed potato in a bordelaise sauce	21
LE STEAK FRITES grilled hanger steak served with french fries and choice of sauces: peppercorn, schallots or bearnaise	19
LE MAGRET DE CANARD roasted duck breast, with carrot puree, mushroom, asparagus, passion coriander sauce	23
LE CARRE D'AGNEAU AUX HERBES roasted rack of lamb, sauteed spinach, potato gratin, foie gras sauce	25
LE POULET ROTI roasted chicken with garlic mashed potato, baby carrot, paprika sauce	18

MONDAY NIGHT	TUESDAY NIGHT	WEDNESDAY NIGHT	THURSDAY NIGHT	FRIDAY NIGHT	SATURDAY NIGHT	SUNDAY NIGHT
ANY STEAKS* \$14.00	ANY MUSSELS* \$12	ANY TARTES FLAMBEES \$9	ANY PASTAS \$12	DISCOVER FRANCE \$16	SPECIAL OF THE DAY	"PRIX FIXE DINNER" \$22

BRUNCH PRIX FIXE \$22

include: mimosa or bloody mary, appetizer, main course, dessert

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SALADE DE ROQUEFORT belgium endive, walnut, blue cheese, apple	8
ESCARGOTS DE BOURGOGNE baked snails with garlic herb butter	10
FRISEE AUX LARDONS frisee lettuce salad, poached egg, crispy bacon, croutons	8
SALADE NICOISE panseared yellow fin tuna, olives, string beans, potatos, eggs, lettuce	12
CALAMARS FRITS fried calamari with aioli lime sauce	7
SALADE DE CREVETTES grilled shrimps salad with mango, cucumber (suppl \$ 2)	9
JAMBON ET BRIE BAGUETTE black forest ham, brie cheese with honey mustard dressing & salad	12
PAIN PERDU french toast with roasted apples	7

SIDES

POMMES FRITES french fries	4
GRATIN DAUPHINOIS potatos gratin with gruyere	5
EPINARDS A L'AILS sauteed spinach with garlic	4
CHAMPIGNONS SAUVAGES wild mushrooms	5
PUREE DE POMMES DE TERRE AL'AIL garlic mashed potatos	4
GNOCCHI AND COEURS D'ARTICHAUT sauteed gnocchi and artichokes	5

MAIN COURSES

LES TARTES FLAMBEES

LA CLASSIQUE onion and bacon	10
LA GRATINEE onion bacon, gruyere	11
AU POULET chicken, gruyere, bacon	12
AUX 2 FROMAGES fontina, mozzarella, tomatos, basil	13
AUX LEGUMES sauteed spinach, mushroom, gruyere	12

PASTAS

LES PATES AUX LEGUMES w/ carrot, zucchini, creamy sauce & fresh parmesan	15
LES RAVIOLIS AUX EPINARDS with Tomato sauce and fresh parmesan	14
LES PENNES AU POULET fresh roasted chicken in a rose sauce with seasonal vegetables (suppl \$2.00)	16

LES MOULES/ MUSSELS

MARINIERES white wine, garlic, onions	14
PROVENCALES tomato, garlic, and basil	14
CURRY curry and coconut milk	14

L'OMELETTE AUX CHAMPIGNONS mushroom omelette served with french fries, salad	10
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LES OEUFs BENEDICTE poached eggs with spinach, canadian bacon, french fries & salad	12
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L'ASSIETTE DE FROMAGES brie, goat cheese, roquefort, swiss, apple, walnut & salad	12
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LE 718 SIGNATURE BURGER salad & French fries	10
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L'ASSIETTE DE CHARCUTERIE chorizo, salami, chicken liver mousse, cornichon & mustard	14
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LE CROQUE MONSIEUR ham and cheese sandwich with bechamel sauce and salad	9
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LE SANDWICH AU POULET grilled chicken sandwich with zucchini, tomato, mozzarella salad & french fries	12
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LE SANDWICH AU THON grilled tuna with tomato, mango, spicy mayonnaise, salad & french fries (suppl \$2.00)	16
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LE STEAK FRITES grilled hanger steak with choice of sauce : shallots, bearnaise or peppercorn sauce (suppl \$2.00)	19
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LUNCH PRIX FIXE \$16

include: glass of wine (manager choice)
soupe du jour or salade verte, main course,
regular coffee

SOUPE DU JOUR
soup of the day 6

GRATINEE A L OIGNON
classic onion soup with gruyere 7

SALADE VERTE
mixed green with balsamic dressing 6

MOUSSE DE FOIE DE VOLAILLE
chicken liver mousse with cornichon and baguette 9

SALADE DE ROQUEFORT
belgium endive, walnut, blue cheese, apple 8

ESCABECHE DE CREVETTES
shrimps ceviche, mango, corn citrus sauce 12

FRISEE AUX LARDONS
frisee lettuce salad, poached egg, crispy bacon, croutons 8

SALADE NICOISE
panseared yellow fin tuna, olives, string beans, potatoes, eggs, lettuce, 12

CALAMARS FRITS
fried calamari with aioli lime sauce 7

SALADE DE CREVETTES
grilled shrimps salad with mango, cucumber (suppl \$ 2) 9

JAMBON ET BRIE BAGUETTE
black forest ham, brie cheese, honey mustard dressing & salad 12

SIDES

POMMES FRITES
french fries 4

GRATIN DAUPHINOIS
potatos gratin with gruyere 5

EPINARDS A L'AILS
sauteed spinach with garlic 4

CHAMPIGNONS SAUVAGES
wild mushrooms 5

PUREE DE POMMES DE TERRE AL'AIL
garlic mashed potatos 4

GNOCCHI AND COEURS D'ARTICHAUT
sauteed gnocchi and artichokes 5

LES TARTES FLAMBEES

CLASSIC
onion and bacon 10

LA GRATINEE
onion bacon, gruyere 11

AU POULET
chicken, gruyere, bacon 12

AUX FROMAGES
fontina, mozzarella, tomatos, basil 13

AUX LEGUMES
sauteed spinach, mushroom, gruyere 12

PASTAS (Suppl \$3.00)

LES PATES AUX LEGUMES
w/ carrot, zucchini, creamy sauce & fresh parmesan 15

LES RAVIOLIS AUX EPINARDS
with Tomato sauce and fresh Parmesan 14

LES PENNES AU POULETS
fresh roasted chicken in a rose sauce with
seasonnal vegetables 16

LES MOULES/ MUSSELS

SERVED WITH FRENCH FRIES

MARINIERES
white wine, garlic, onions 14

PROVENCALES
tomato, garlic, and basil 14

CURRY
curry and coconut milk 14

LE 718 SIGNATURE BURGER
salad & French fries 10

LE CROQUE MONSIEUR
ham and cheese sandwich with bechamel sauce and salad 9

LE SANDWICH AU POULET
grilled chicken sandwich with zucchini, tomato, mozzarella salad
& french fries 12

LE SANDWICH AU THON
grilled tuna with tomato, mango, spicy mayonnaise
salad & french fries (suppl \$2.00) 16

LE STEAK FRITES
grilled hanger steak with choice of sauces: bearnaise, shallots
or peppercorn sauce (suppl \$4.00) 19

LE PAVE DE SAUMON
grilled salmon, asparagus, portobello mushroom, baby tomatos,
mushroom sauce (suppl \$3.00) 19

LE POULET ROTI
roasted chicken with garlic mashed potatos, baby carrot,
paprika sauce (suppl \$4.00) 18

LES DESSERTS 7

LES COUPES GLACEES

PECHE MELBA

w/ poached peach vanilla ice cream and raspberry sauce, whipped cream, almond

POIRE BELLE HELENE

w/ pear in syrup, vanilla ice cream, chocolat sauce

COUPE "ELODIE"

w/ raspberry and strawberry sorbet, fresh fruits coulis, and whipped cream"

COUPE "SAMANTHA"

w/ chocolat and vanilla ice cream, chocolat sauce, cookies, whipped cream

LA TARTE FLAMBEEES
POMMES, AIRELLES
A LA CANELLE

9

LES TRADITIONNELS

LA TARTE AUX POMMES

warm apple tart with vanilla ice cream

LA CREPE CHOCOLAT ET BANANE

homemade crepes filled with nutella and banana

TRIO DE CREME BRULEE

vanilla, coffee, chocolate

L'ASSIETTE DE FRUITS DE SAISON

fresh seasonal fruits plate

LES PROFITEROLES

puffs balls filled with vanilla ice cream, chocolat sauce

LE MOEULLEUX AUX CHOCOLAT

warm molten chocolat cake served with pistachio ice cream

LE VACHERIN GLACEE AUX FRAISES

meringue vanilla ice cream, fresh strawberry, coulis and whipped cream

LES CAFES

CAFE	2
DECAF	2
ESPRESSO	3
ESPRESSO MACCHIATO	3.50
DOUBLE ESPRESSO	3.50
CAPPUCCINO	4
CAFE LATTE	3.50
TEA	3.50
HOT CHOCOLAT	3.50

LES CASSES CROUTES

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