

Chez Lucienne

LUNCH

appetizers

- SOUPE À L'OIGNON** traditional onion soup with gruyère cheese and toasted croutons
\$7.95
- SOUPE DU JOUR** traditional soup of the day
\$5.95
- MOUSSE DE FOIE DE VOLAILLE** chicken liver mousse with cornichons and green salad
\$6.95
- SALADE MESCLUN** organic mesclun salad with dijon mustard vinaigrette
\$5.95
- TARTARE DE THON** fresh tuna tartare, wasabi caviar, and sesame oil
\$9.95
- SAUMON FUME FAIT MAISON** homemade smoked salmon with vodka cream served with buckwheat blinis
\$9.95
- ESCARGOTS DE BOURGOGNE** 1/2 dozen imported snails with parsley butter and garlic sauce
\$7.95
- TARTE FINE DE TOMATE, MOZZARELLA** tomato and mozzarella drizzled with basil oil, served in a pastry puff shell
\$6.95

combos *all combos are served with our homemade cajun potato-chips*
\$10.95

sandwiches

served with soup of the day or green salad

- LE POULET ROTI** roasted chicken breast and sauteed spinach with citrus vinaigrette on a sesame brioche roll
- CHEZ LUCIENNE** smoked turkey breast, bacon, avocado, and blue cheese on french country bread
- LE CROQUE MONSIEUR** french style grilled ham and cheese

salads

served with soup of the day

- SALADE NIÇOISE CLASSIQUE** classic niçoise salad with tuna, potatoes, hard-boiled eggs, tomato, string beans, olives, anchovies, and red onions
- COBB SALAD** classic cobb salad with free-range organic diced chicken, avocado, roquefort cheese, onions, bacon, eggs, cucumber, tomato, served with blue cheese dressing



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entrées



SALADE NIÇOISE CLASSIQUE

classic niçoise salad with tuna, potatoes, hard-boiled eggs, tomato, string beans, olives, anchovies and red onions
\$14.95

PAVÉ DE SAUMON SAUCE BALSAMIQUE

grilled atlantic salmon in balsamic reduction served with broccoli puree
\$16.95

ŒUFS BENEDICTE A LA RUSSE

poached eggs served smoked salmon, mushrooms, and hollandaise sauce
\$14.95

SALADE DE POULET CHAUD AUX RAISINS

warm chicken breast salad, with grapes, tomatoes, walnuts, and onions served with raspberry vinaigrette
\$14.95

TRADITIONNELLE QUICHE LORRAINE

classic quiche lorraine with bacon and cheese served with organic mesclun salad
\$14.95

TRADITIONNEL STEACK AU POIVRE

grilled skirt steak with french fries and green pepper-corn sauce
\$18.95

BURGER CHEZ LUCIENNE

grilled kobe beef burger with brie cheese served with homemade potato chips
\$14.95



LINGUINIS AUX CREVETTES

sautéed shrimp with linguini and garlic sauce
\$16.95

OMELETTE AUX FINES HERBES

omelette with provencale herbs, served with salad and french fries
\$12.95

OMELETTE AUX CHAMPIGNON ET FROMAGE

omelette with mushrooms and cheese, served with salad and french fries
\$12.95

COQ AU VIN

free range chicken braised in red wine sauce with onions, bacon, and mushrooms, served with angel hair pasta
\$14.95

SIDE ORDERS \$4.95

sautéed spinach · sautéed wild mushrooms · french fries
broccoli puree · smoked bacon · pork and herb sausages