

# Les Enfants de Bohême

*Dinner*

## MAIN COURSE

<b>Moules Dijonnaise</b>	<b>\$22</b>
Fresh organic Atlantic mussels in a savory broth of white wine creamy mustard, shallots, cream served with garlic-buttered baguette	
<b>Farm-to-Table Coin-Coin</b>	<b>\$29.50</b>
Locally raised organic French Moulard (duck) served with fingerling potatoes, herbs, black currant reduction watercress salad. Ask server if today's offering is magret (breast) or confit (leg)	
<b>Boeuf Carottes Façon Grandmère</b>	<b>\$29.50</b>
Slow-braised beef, carrots, pearl onions, mustard mousse red wine reduction + baguette crumble	
<b>Volaille des Enfants</b>	<b>\$24</b>
Roasted chicken with potato purée, roasted carrots + tarragon jus	
<b>Saumon Canadien</b>	<b>\$28.50</b>
Pan-roasted salmon with stewed green lentils, baby carrots + leeks	
<b>Vegetarian Special</b>	<b>\$23</b>
Ask server for details or see Specials board.	
<b>Steak Frites</b>	<b>\$30</b>
Choice strip steak with red wine reduction sauce served with hand-cut pommes frites	
<b>Bohemian Burgers</b>	<b>\$19 beef, \$17 vegan, \$19 salmon</b>
Your choice of: (ground strip steak, salmon, or vegan Beyond Burger) and cheese (brie, Swiss, or blue), served on brioche bun with hand-cut pommes frites + house mixed green salad	

## SIDES

Roasted fingerling potatoes	<b>\$8</b>
Whipped potatoes	<b>\$7</b>
Hand-cut pommes frites	<b>\$9</b>
Brussel sprouts w/lardons	<b>\$9</b>
House green salad	<b>\$9</b>
Green lentil stew with leeks	<b>\$9</b>

## DESSERTS

Belgian chocolate mousse	<b>\$10</b>
Served with fresh berries	
Classic crème brûlée	<b>\$9.50</b>
Served with fresh berries	
Tarte Tatin	<b>\$11</b>
Upside-down caramel appletarte served with crème fraîche	

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## APPETIZERS

Oysters on the Half Shell*	\$16
Half-dozen fresh Atlantic oysters on the half shell with homemade mignonette	
Soupe du Jour	\$9
See daily specials	
Tartine du Jour	\$14.50
Toasted country bread (bâtard) with delicious toppings see specials	
Camembert Rôti	\$13
Roasted Camembert with honey + toasted almonds	
Kale Salad l'Obligatoire	\$14
Organic kale with yogurt Caesar dressing, sliced oranges anchovies, Parmesan + seasoned bread crumbs. ADD roast chicken \$6	
Salade du Jardin	\$14
Organic mixed greens(arugula, watercress) with shaved fennel, radishes, cucumbers, red onions shaved apples, toasted almonds + creamy mustard vinaigrette ADD roast chicken \$6	
Warm Artichoke Dip	\$17
Artichoke hearts, béchamel, mixed cheese (Gruyère, manchego,mozzarella) + toasted baguette	
Mousse de Foie Gras de Canard Maison	\$17
Foie gras, thyme, red wine jelly + bâtard toast	

## ASSIETTE DE CHARCUTERIE ET FROMAGES

Cheese/Fromage: Camembert, Brie, Tomme, Manchego  
Fourme d'Ambert, Chèvre

Meat/Charcuterie: Saucisson Sec, Jambon Maison, Serrano, Chorizo

x 2 items = \$14	x 4 items = \$20	x 6 items = \$26
x 3 items = \$17	x 5 items = \$23	

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

COVID SAFETY GUIDELINES: Your health and safety are our utmost concern!  
All guests (even children) must have masks (please wear them when you leave the table)  
and practice social distancing or risk being fined by the city.