

~ CHEZ LUCIENNE ~

DINNER

OPEN EVERYDAY | AVAILABLE FOR CATERING | CHEZLUCIENNE.COM



HORS D'OEUVRES

SAUMON FUME FAIT MAISON House smoked salmon, vodka cream.....	12
POIREAUX VINAIGRETTE Chilled poached leeks, homemade vinaigrette	8
PATE DE CANARD A L'ORANGE Homemade duck pate, pistachio, cornichons.	8
ESCARGOTS CLASSIQUE Imported French snails, garlic, butter, herbs..	8
CALAMARS FRITS Lightly floured calamari rings, paprika aioli dip.	9
FOIE GRAS POELE AUX FIGUES Pan seared foie gras, fresh figs, port wine sauce.....	20

SOUPES ET SALADES

SOUPE DE GAZPACHO Chilled gazpacho soup with avocado.....	8
SOUPE A L'OIGNON Classic French onion soup topped with melted gruyere cheese.....	8
SALADE DE BURRATA, TOMATES JAUNES Freshly made burrata, yellow tomato, vinaigrette.....	12
SALADE DE MERGUEZ Grilled lamb sausage, couscous, chickpeas, pistachios, golden raisins, harissa coulis.....	10
SALADE VERTE Organic Mesclun salad, herb vinaigrette.	7

LES RECETTES

STEAK AU POIVRE Pan seared top sirloin steak, French fries, peppercorn sauce.....	29
FOIE DE VEAU LUCIENNE Pan seared calf liver, shallots, red wine reduction, mashed potatoes.....	18
PATES AUX FRUITS DE MER Fresh linguini, bay scallops, grilled shrimp, mussels, tomato, white wine, garlic..	26
SAUMON GRILLE LUCIENNE Pan seared Atlantic salmon, summer vegetables, lemon butter sauce.....	24

LES COCOTTES

Casserole dishes

COQ AU VIN braised free range chicken, pearl onions, bacon, mushrooms, red wine reduction, summer vegetables.....	20
LAPIN A LA PROVENCALE Rabbit stew, summer vegetables, olives, white wine, fresh tomato and garlic.	19
MONKFISH PROVENCALE Roasted monkfish, shrimps, mussels, white wine, garlic.	24
JARRET D'AGNEAU BRAISE Braised lamb shank, summer vegetables in its own juice..	26

ENTREES

POULET ROTI A L'AIL 1/2 crispy roasted free range chicken, garlic confit, rosemary roasted potatoes.....	18
SALADE DE CAESAR AU POULET Grilled boneless, skinless chicken breast, romaine lettuce, croutons, parmesan, caesar salad dressing.....	18
COBB SALADE AUX CREVETTES Whole grilled shrimps, diced avocado, Roquefort cheese, onion, bacon, egg, cucumber, tomato, organic mesclun salad, homemade vinaigrette.	26
CANARD ROTI ET ARUGULA Roasted duck breast, arugula salad, balsamic reduction.	26
PAVE DE THON AU PINOT NOIR Seared tuna steak, summer vegetables. pinot noir sauce.....	28
BAVETTE DE BOEUF GRILLEE Grilled herb marinated skirt steak, French fries, red wine shallot sauce,	25

ALERT YOUR SERVER IF YOU HAVE SPECIAL DIETARY REQUIREMENTS.

LES BURGERS

Served with French fries.

THE CLASSIC BURGER

100% Freshly ground certified black angus beef 16

KOBE BEEF BURGER

100% Freshly ground prime kobe beef..... 18

TURKEY BURGER

All white meat organic turkey breast ground with fresh herbs 16

SALMON BURGER

Atlantic salmon with tartar sauce 18

ADD CHEESE AND TOPPINGS

Swiss, American, Cheddar, Blue, Brie, Mozzarella, Bacon, Avocado, Wild mushrooms, Red onions..... 1.50

MOULES & FRITES

Mussels with French fries

MOULES MARINIÈRES LUCIENNE

Farm raised steamed mussels, shallots, parsley, creamy white wine sauce..... 14

MOULES THAI

Farm raised steamed mussels, curry coconut broth, lemongrass, coriander, lime, garlic, ginger..... 18

MOULES RIVIERA

Farm raised steamed mussels, basil walnut pesto, shrimp, garlic, Parmigiano, white wine. 21

MOULES CHAMPIGNON

Farm raised steamed mussels, wild mushrooms, double smoked bacon, garlic, cream..... 19

LE VEGETARIAN

COBB SALAD

Diced avocado, Roquefort onions, egg, cucumber, tomato, served on a bed of organic Mesclun salad 16

VEGETARIAN PLATTER

Grilled mixed summer vegetable platter, aioli dip..... 18

VEGETABLE BURGER

Freshly ground mixed vegetable burger..... 16

LES SIDES

MASHED POTATOES

..... 6

FRENCH FRIES

..... 6

SAUTEED WILD MUSHROOMS

..... 6

SAUTEED SPINACH

..... 6

SAUTEED MIXED VEGETABLES

..... 6

MIXED GREEN SALAD

..... 6

4-7PM DAILY PRIX FIXE \$21

APPETIZER, MAIN COURSE AND DESSERT.

APPETIZERS

CHILLED GAZPACHO SOUP

.....

ONION SOUP

.....

MESCLUN SALAD

.....

CHILLED POACHED LEEKS

.....

HOMEMADE DUCK PATE

.....

MAIN COURSES

GRILLED ATLANTIC SALMON

.....

CLASSIC BURGER

.....

CHICKEN CAESAR SALAD

.....

BRAISED FREE RANGE CHICKEN

.....

ROASTED CALF LIVER

.....

ROASTED HALF CHICKEN

.....

DESSERT

DESSERT OF THE DAY 6

GRATUITY WILL BE ADDED FOR PARTIES OF 6 OR MORE.