

**RESTAURANT**  
**JEAN  
CLAUDE II**  
**CAFÉ-BAR**



**SOUPES ET SALADES**

**SOUPE DU JOUR**

*Ask your server for our chef's daily soup*  
10

**SOUPE À L'OIGNON**

*French onion soup topped with gruyère* 12

**SALADE VERTE**

*Mesclun salad w goat cheese croutons  
& vinaigrette* 10

**SALADE DE BETTERAVES**

*Roasted beets w endives, roasted wallnuts  
& warm goat cheese* 12

**SALADE D'HARICOTS VERTS**

*Iceberg lettuce, string beans, wallnuts  
& blue cheese sauce* 13

**SALADE DE POULET**

*Grilled organic chicken breast w arugula  
salad, gruyère cheese & garlic dressing* 14

**LES OEUFS**

**ALL EGGS COME W POMMES FRITES & SALAD**

*Any style* 10 - *Florentine* 13

*Benedict* 13 - *Norwegian* 14

*Spinach & Goat cheese Omelette* 13

*French Ham & gruyère Omelette* 13

**FRENCH TOAST** 12

**TRADITIONAL PANCAKES** 12

**SANDWICHES**

**PAN BAGNAT**

*Tuna w tomatoes, hard-boiled eggs  
arugula salad and olive paste* 13

**LÉGUMES**

*Grilled Portobello mushrooms, Zucchini  
goat cheese, olive paste & mustard* 13

**STEAK**

*Grilled steak w caramalized onions,  
gruyère cheese, olive paste & mustard* 15

**POULET**

*Chicken w gruyère, mustard  
& béchamelle* 14

*Crôque Monsieur* 12 - *Crôque Madame* 13  
*Jean Claude Certified black angus  
burger* 14

*-Topped w gruyère* 15 -

**LES ENTRÉES**

**MOULES MARINIÈRES**

*Steamed Mussels Marinières w frites* 18

**SALADE NIÇOISE**

*Seared fresh tuna & greens, black  
olives, anchovies, egg & tomatoes* 18

**SAUMON AUX EPINARDS**

*Seared Atlantic salmon, spinach, oyster  
mushrooms, grapefruit elder flower sauce*  
20

**STEAK FRITES**

*Certified black angus Sirloin, Pommes  
frites* 25

**STEAK AU POIVRE**

*Certified Black Angus Sirloin, Poivre  
sauce & Pommes frites* 27

**LUNCH & BRUNCH**

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**SOUPES ET SALADES**

- Ask your server for our chef's daily Soup 10
- French Onion Soup Topped w Gruyere 12
- Mesclun salad w Goat cheese croutons & Vinaigrette dressing 10
- Roasted beets w Endives, Roasted walnuts & Goat cheese 12
- Iceberg lettuce, String beans, Roasted Wallnuts & Blue cheese dressing 13

**HORS D'OEUVRES**

- Cheese plate w Mesclun Salad 15
- Spiced Squid w Coriander Vinaigrette, Organic mixed greens, Basil oil 12
- Escargots w Garlic Parsley butter 13
- Seared sea Scallops w beets & greens 16
- Grilled Foie Gras, Glazed Sweet Potatoes & Sauternes 18

**LES ENTREES**

- Steamed mussels marinières & Frites 20
- Sautéed skate, couscous, Portobello mushrooms & Italian capers balsamic vinaigrette 22
- Seared Atlantic Salmon, Spinach, Oyster mushrooms, Grapefruit elder flower Sauce 23
- Roasted codfish w Basil potato purée & Yellow bell pepper Sauce 24
- Roasted organic chicken, herb vegetable risotto & wild mushroom truffle vinaigrette 21
- Honey lime glazed duck breast, lettuce, Shitaki mushroom & Rosemary sauce 25
- Roasted pork loin, Brussels sprouts, Fingerling Potatoes & Mustard Seed Vinaigrette 24
- Hanger steak, Gratin Dauphinois, Sautéed zucchini, Thyme & Red wine shallot sauce 25
- Certified Black Angus Sirloin, Frites 26
- Black Angus Sirloin, Pepper Sauce, Frites 28

*Dinner*