

# AFTER HOURS

## MENU

½ BAGUETTE \$3

with butter

add jim beam butter \$4

PROVENÇAL SAMPLER \$14

white anchovies with garlic and parsley

black olive and anchovy tapenade

red pepper and chickpea purée

olive oil baked ciabatta bread

POPCORN \$9

brown butter truffle oil

MIXED GREENS \$7

house dressing

MIXED OLIVES \$6

assorted mediterranean olives

BC CHEESE PLATE \$21

two cheeses produced in bc,

mixed olives, fresh baguette

SAUCISSON SEC \$12

dry cured pork sausage, cornichons

GARLIC PARSLEY MEATBALLS \$12

mixed green salad, onion and tomato sauce

½ DOZEN FRESH OYSTERS \$20

pear vinegar mignonette, fresh lemon

PRAWN COCKTAIL \$16

steamed prawns, traditional cocktail sauce



## DESSERTS

CLAFOUTIS AUX FRUITS ROUGES \$12

our version of the classic french cake, vanilla ice cream

FONDANT AU CHOCOLAT \$12

rich chocolate mousse, raspberry coulis, palmier cookie

TARTE AU CITRON \$12

lemon tart, hazelnut brittle, raspberry coulis, chantilly cream

LES TROIS SORBETS AUX FRUITS \$12

trio of delicious sorbet flavours, palmier cookie