



# Café Boulevard

The Gallic Rooster, or 'le coq gaulois', is one of the most enduring symbols of France and Gallic pride. Denoting bravery and boldness, the Gallic Rooster embodies the spirit of the French nation and its rich history.

Café Boulevard is proud to serve only the finest gourmet coffee. Our coffee beans are ethical, fair trade and freshly roasted locally by Discovery Coffee.

Phillips Brewing Company, founded in 2001, is an award winning artisan brewery located in the heart of Victoria. Celebrating brewing excellence, we are proud to offer a diverse selection of finely crafted Phillips beers.

## Diner/Dinner

from 4 pm to 10 pm

### Appetizers

#### **Escargot à l'ail** \$7

Escargots baked with garlic butter

#### **Escargot au Gratin** \$8

Escargots baked with garlic butter and cheese

#### **Coquille de la Mer** \$10

Seared scallops, clams, shrimp, fish, cream, cheese

#### **Assiette Nordique** \$10

Thinly sliced smoked salmon, spinach and tomato with toast

#### **Assiette Savoyarde** \$10

Smoked ham, organic mixed greens and tomato with toast

#### **Soupe a l'oignon** \$8

Classic French onion soup broiled with Emmental cheese, served with freshly baked French bread and garlic butter

#### **Soupe de la Mer** \$10

Clams, mussels and shrimp chowder, served with freshly baked French bread

#### **Assiette du Fromager** \$15

Cheese tasting platter of Brie, goat, bleu and Emmental cheese, served with freshly baked French bread

### Viande/Meat

served with Spanish rice and ratatouille vegetable

#### **Coq au Vin** \$15

Chicken breast, button mushrooms, herbed red wine jus, cognac

#### **Poulet à l'ail** \$15

Chicken breast sautéed in white wine, garlic sauce, cream, herbs

#### **Paella au Poulet** \$16

Chicken breast sautéed with mussels, shrimp and saffron in tomato sauce

#### **Saucisse à la Catalane** \$13

Spicy sausage sautéed with fresh seasonal vegetables, tomato sauce, garlic and herbs

#### **Filet Mignon Bordelais** \$30

Seared beef tenderloin, red wine, shallots, garlic butter and herbs

#### **Filet Mignon Sauce au Bleu** \$30

Seared beef tenderloin, white wine and cream, topped with imported bleu cheese

#### **Jarret d'Agneau Printanier** \$22

Slow braised lamb shank with garlic, tomato, shallots, fresh herbs and red wine

#### **Canard à la Normande** \$22

Braised duck leg, mushrooms, cream, herbs, cognac

### Lasagne

served with freshly baked French bread and mixed organic greens

#### **Lasagne Italienne** \$12

Baked with spicy sausage and ratatouille sauce, topped with cheese

#### **Lasagne Vegetarienne** \$11

Vegetable ratatouille with tomato sauce and cheese

#### **Lasagne de la Mer** \$14

Clams, shrimp, mussels and fish in a creamy sauce, topped with cheese

### Poisson/Fish

served with Spanish rice and ratatouille vegetables

#### **Coquille Saint-Jacques de la Mer** \$22

Sea scallops, shrimp, clams and mussels sautéed with cream, wine and cheese

#### **Saumon à la Basquaise** \$16

Wild Pacific salmon, fresh seasonal vegetables, garlic sautéed in wine and tomato sauce

#### **Crevettes à la Provençale** \$16

Black Tiger prawns sautéed with garlic, cognac and tomato sauce

#### **Table d'Hôte 3 Service/3 Course** \$22

Soupe du Jour or organic mixed greens /Chef's choice entree/ Peche Melba or Chocolat au Crêpe