

# Choupinette @ Nites



## Soup

*Soupe aux Oignons / Onion Soup - \$10+*

## Apéritif

*Escargots - \$14.50+*

*(Oven baked snails in parsley butter served with toast)*

*Charcuterie Platter / Cold-cuts Platter - \$25+*

*(2 Types of Cheeses, duck pâté, duck rilette and Saucisson w/ bread of the day)*

*Curseurs de Porc / Pulled Pork Sliders (3pcs) - \$15+*

*(Served with side salad)*

## Salade

*Salade de thon Niçoise / Tuna Niçoise Salad \$14+*

*(Tuna, Baby Gem lettuce Salad with french beans, anchovies, olives, cherry tomato and poached egg)*

*Salad Lyonnaise \$14+*

*(Crispy Bacon, poached egg, cherry tomato and croutons)*

## Sides

*Fries - \$8+*

*Truffle Fries - \$13+*

*Side Salad - \$6+*

## Mains

*Saumon sauce hollandaise (Salmon) \$26*

*(Pan-fried Salmon served with roasted potatoes and seasonal vegetables)*

*Fricassée de Poulet / Chicken Fricassée \$24+*

*(Chicken cooked in white wine cream sauce with seasonal vegetables)*

*Steak Frites / Steak & Fries - \$28+*

*(Grilled Ribeye Steak with fries served with black pepper or mushroom sauce)*

*Médaille de Porc / Pork Medallion - \$26+*

*(Pan-seared pork with calvados sauce, potato gratin and seasonal vegetables)*

## Pizza

*Quatre Fromage / Four Cheese - \$24+*

*Pizza au Salami / Salami Pizza - \$23+*

*Tarte Flambée / Bacon & Onion Pizza - \$22+*

*(Pizza size serves for one person only)*

## Dessert

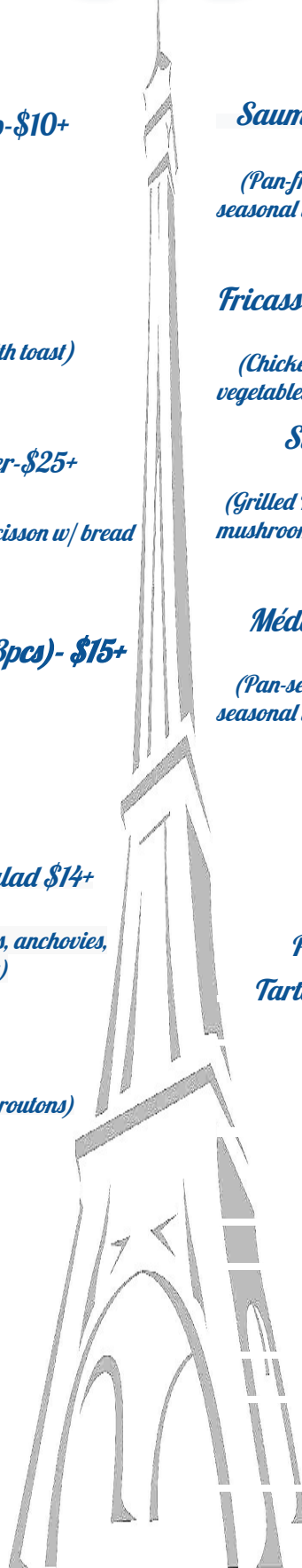
*Tarte aux Citron / Lemon Tart - \$9.50+*

*(Served with meringue)*

*Tarte aux Pommes / Apple Tart - \$9.50+*

*(Served with Vanilla Ice cream)*

*Crème brûlée \$9.50+*



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## In-House Specials

	Gls   HC   FC
<b>Kir/ Kir Royale</b>	\$13/\$25/\$45+
<i>Crème de cassis &amp; Wine/French Sparkling</i>	
<b>Mimosa</b>	\$13/\$25/\$45+
<i>Orange Juice with French Sparkling</i>	
<b>French 75</b>	\$13/\$25/\$45+
<i>Gin, Lime Juice with French Sparkling</i>	
<b>Dave's Negroni</b>	\$17+
<i>Gin, Antica, Gran Classico</i>	

## Classic Cocktails

<b>Side Car</b>	\$16+
<i>Cognac, Cointreau, Lime Juice</i>	
<b>French Connection</b>	\$16+
<i>Vodka, Tomato Juice, Lime, Tabasco</i>	
<b>French Martini</b>	\$16+
<i>Gin, Lime Juice with French Sparkling</i>	

## Spirits

	Gls/Btl
<b>Mistral Gin</b>	\$13/\$210+
<b>Hine Rare Cognac</b>	\$14/\$215+
	Single   Twin
<b>Hendrick's Gin</b>	\$180/\$320+
<b>Monkey Shoulder</b>	\$180/\$320+
<b>Balvenie 12yrs</b>	\$220/\$360+
<b>Glenfiddich 12yrs</b>	\$220/\$360+

## Beer

	Btl /Bkt
<b>Kronenbourg 1664</b>	\$12/\$45+
<b>Kronenbourg Blanc</b>	\$12/\$45+

## House Pour Wines

	Gls   Btl
<b>Rhone Valley</b>	
<b>La Vieille Ferme White 2018</b>	\$12/\$50+
<i>Bourboulenc, Grenache blanc, Vermentino</i>	
<b>La Vieille Ferme Red 2016</b>	\$12/\$50+
<i>Carign, Cinsault, Grenache, Syrah</i>	
<b>La Vieille Ferme Sparkling Rose'</b>	\$14/\$60+
<i>Chardonnay, Ugni blanc</i>	
<b>La Vieille Ferme Brut</b>	\$14/\$60+

## Premium Wines

<u>Bordeaux</u>	
<b>Thomas Barton Reserve Graves 2019</b>	\$70+
<i>Semillion, Sauvignon Blanc</i>	
<b>Thomas Barton Reserve Bordeaux 2018</b>	\$70+
<i>Merlot, Cabernet Sauvignon</i>	

## Burgundy

<b>Lupe-Cholet AOC Bourgogne 2017</b>	\$75+
<i>Chardonnay</i>	
<b>Lupe-Cholet AOC Bourgogne 2017</b>	\$75+
<i>Pinot Noir</i>	

## Loire Valley

<b>Joseph Mellot AOC Pouilly-Fume 2018</b>	\$90+
<i>Sauvignon Blanc</i>	

## Rhone Valley

<b>Domaine Brusset Cairanne 2016</b>	\$90+
<i>Cairanne</i>	