

APPETIZERS

***GF=Gluten free**

Lobster Bisque with fresh shrimp \$15.95

Imported CHEESE FROM France FOR ONE WITH FRUIT \$15.95

GF (served with Gluten free crackers)

Pate Plate: 2 kinds of French imported pate served with toasted baguettes and cornichons \$14.95 GF (Gf crackers)

Laurent's Fricassee d'escargots: snails cooked with butter garlic & herbs tomatoes croutons shaved parmesan \$9.95

Gf (no croutons)

Shrimp a la Laurent: shrimp cooked same as escargots

\$15.95 gf (no croutons)

Warm breaded goat cheese served over mesclun salad mix with house vinaigrette \$14.95

Duck confie leg served over mesclun mix with sesame ginger vinaigrette \$19.95

Beef Carpaccio: Angus beef Carpaccio served with toasted baguette with melted parmesan cheese

\$15.95 gf (without bread)

French onion soup \$7.95

Gf (without bread)

Cheese fondue

Gf (if bread is substituted with fruit)

Cheese fondue served with cubes of French baguette & Parisian ham (2pers minimum) \$14.95 per person

Blue cheese fondue served with cubes of French baguette Parisian ham and apples (2pers minimum) \$17.95 per person

Fish Main dishes

Laurent's Salmon, Mussels, shrimp in a lobster sauce with Jasmine rice \$29.95

MAHI MAHI seasoned with Applewood smoked sea salt served on top of Laurent's famous ratatouille \$29.95

Giant shrimp a la provençal: shrimps sautéed in extra virgin olive oil and garlic served with ratatouille \$28.95 gf

Pan seared salmon inside puff pastry served over creamy spinach \$28.95 gf (with out puff pastry)

Sautéed shrimp with roasted potato gnocchi in a creamy Portobello mushroom sauce \$27.95

Side dishes

Lemon & black pepper French fries \$6.00

Sweet potato fries \$6.00

Ratatouille \$6.00

French fries \$6.00

Meat main dishes

Angus beef filet mignon with Laurent's famous burgundy sauce served with pommes frites \$29.95 gf

Laurent's Choucroute: Laurent's famous homemade sauerkraut with champagne and bacon served with amazing Wild boar sausage and porcini mushroom \$29.95

Steak au poivre Angus beef filet mignon in creamy green peppercorn sauce served with pommes frites \$29.95 gf

Cassoulet French coco beans ragout ,duck leg confie and garlic sausage \$29.95 gf

Laurent's Couscous w ratatouille & served w Merguez spicy lamb sausages \$28.95

Steak tartar angus beef filet mignon cut by hand tartar style served with pommes pailles \$29.95 gf

Crusted lamb chops served on top of ratatouille with goat cheese sauce \$29.95

Angus beef filet mignon topped with caramelized onions and French melted blue cheese \$29.95 gf

DESSERT

Hot Chocolate soufflé served with Laurent's Famous raspberry sauce (have to be order 2 per table minimum) \$14.95

Crepe stuffed with homemade Strawberry jams and whip cream \$8.95

Chocolate suicide served with raspberry cream \$8.95

Crepe stuffed with chestnut cream from France and whip cream \$8.95

Laurent homemade chocolate Plate (rocher, truffles) for 2 \$9.95

Crepe with sautéed bananas in caramel topped with whip cream \$8.95

Banana et nutella crepe: Sautéed bananas in caramel, Nutella and whip cream \$9.95

Framboise crepe: Stuffed with our homemade Raspberry jam and whip cream \$8.95

Crepe Suzette: 1 crepe swimming in the fantastic orange Grand Marnier sauce \$8.95

LAURENT'S MENU

\$39.95 per person

Choice of quiche with side of salad

OR

Pate and cheese plate

OR

Escargot a la Laurent

Angus beef filet mignon served with Burgundy Sauce and a side of lemon & black pepper fries

OR

Shrimp a la provençal on top of ratatouille

Crème Caramel

OR

Nutella Crepe with whip cream

Look for our fantastic imported drinks from France