

# AIXOIS

## Lunch

### HORS D'ŒUVRES

SOUPE À L'OIGNON GRATINÉE <i>Classic French onion soup</i>	9
SOUPE DU JOUR <i>Soup of the day</i>	6
TERRINE MAISON <i>House-made pâté, toasted country bread, and condiments</i>	12
PLATEAU DE FROMAGE <i>Imported cheeses with fresh fruit</i>	19
ESCARGOTS LA BOURGUIGNONNE <i>Half-dozen Burgundy snails, mushrooms in a garlic herb butter</i>	12
POMMES FRITES <i>Add truffle oil add \$2</i>	5

### SALADES

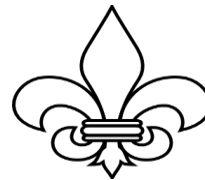
SALMON SALADE <i>Field greens, fresh fruit, candied walnuts, topped with grilled salmon</i>	13
SALADE MAISON <i>Boston Bibb lettuce, tomato, citrus vinaigrette. Add Roquefort \$2</i>	9
CAESAR SALADE <i>House-made Caesar dressing, romaine lettuce, parmesan cheese, croutons</i>	12
SALADE D'AVOCAT ET CREVETTES* <i>Boston Bibb lettuce with sliced avocado, citrus, and grilled shrimp</i>	16

### QUICHE & CRÊPES

*Choice of soup, pommes frites, or salad*

QUICHE LORRAINE	12
CRÊPE PARISIENNE <i>French ham, gruyere, top with an egg</i>	17
CRÊPE FLORENTINE <i>Roasted tomato, spinach, goat cheese, topped with an egg</i>	16

## FRUITS DE MER



### OYSTERS\*

*From Cape Cod, MA  
2.75 ea.*

MOULES MARINIÈRES\* 19  
*Mussels in a shallot and herb wine broth  
with pommes frites*

MOULES AU ROQUEFORT\* 22  
*Mussels in a Roquefort cream broth  
with pommes frites*

### SANDWICHES

CROQUE MONSIEUR <i>Classic grilled French ham and cheese with béchamel.</i>	14
CROQUE MADAME <i>Classic grilled French ham and cheese with béchamel, topped with a fried egg</i>	16
ROYALE WITH CHEESE <i>All-natural certified Black Angus beef, gruyere cheese, served with salad and pommes frites</i>	18
AIXOIS SALMON BURGER <i>Grilled salmon filet, capers, shallots, butter sauce, and spicy aioli on a toasted bun.</i>	17

*Served with your choice of soup du jour, pommes frites, or salad*

### ENTRÉES

ONGLET GRILLÉ AU POIVRE* <i>Grilled certified angus hanger steak, green peppercorn sauce, salad, fries</i>	29
FOIE DE VEAU SAUTÉ <i>Sautéed veal liver, caramelized onions, house-made apple compote</i>	26
CHICKEN PAILLARD <i>Boneless chicken breast, sautéed with capers, shallots, and lemon, mixed greens, pommes frites</i>	26
TRUITE SAUMONÉE POÊLÉE AUX AMANDES <i>Filet of 10oz ruby red trout, lemon juice, shallots, almond sauce, and vegetable</i>	29

**SPLIT ANY ENTRÉE FOR AN ADDITIONAL \$6.00. SPLIT ANY SALADE FOR AN ADDITIONAL \$4.00.  
18% GRATUITY ADDED TO PARTIES OF 6 OR MORE**

*\*These items may be consumed raw and/or undercooked. Eating raw or undercooked fish, shellfish, eggs or meat  
increases the risk of foodborne illnesses.*