

# GABI

## SOUPS

- Onion Soup Gratinée** Croutons, Comté cheese ..... \$10  
**Roasted Squash Soup** Espelette crème fraîche, walnuts, rosemary ..... \$9
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## SALADS

- Green Salad** Tarragon vinaigrette ..... \$5  
**Beet Salad** Whipped goat cheese, pistachios, arugula ..... \$9  
**Niçoise Salad** Tuna confit, egg, tomatoes, green beans, radishes, potatoes, peppers, olives, lettuce, anchovies herbes de Provence vinaigrette ..... \$15  
**Lyonnaise Salad** Frisée lettuce, bacon, croutons, roasted potatoes, poached egg, Dijon sherry vinaigrette ..... \$13  
**Warm Goat Cheese Salad “Chèvre Chaud”** Greens, goat cheese croutons, cucumber, tomato, tarragon vinaigrette ..... \$12
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## APPETIZERS

- Escargots** 6 snails, roasted garlic-parsley butter..... \$9  
**Foie Gras Terrine** Brioche toast, port wine-fig compote ..... \$15  
**Country Paté** Pork paté, cornichons, mustard, vegetable jam ..... \$8  
**Salmon Tartare** Lemon, cucumber, capers, crème fraîche ..... \$10  
**Chicken Liver Mousse** Tomato compote, baguette crisps ..... \$8  
**Steak Tartare** Classic accompaniments, raw egg yolk, baguette crisps ..... \$13  
**Cheese** Choice of cheese with seasonal accompaniment ..... 1 piece - \$5  
2 pieces - \$9  
3 pieces - \$12
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## SANDWICHES

SERVED WITH FRIES OR GREEN SALAD

- Sandwich Niçoise “Pan Bagnat”** Tuna confit, egg, tomato, onion, radish, peppers, capers roasted garlic, anchovies, herbes de Provence vinaigrette..... \$14  
**Croque Monsieur** Béchamel, ham, Comté cheese ..... \$12  
**Croque Madame** Béchamel, ham, Comté cheese, sunny-side-up egg ..... \$13  
**Ham and Cheese** Croissant, ham, Brie, Dijonnaise, lettuce and tomato ..... \$12

**Vegetable Tartine** Rustic toast, eggplant caviar, grilled and roasted vegetables, arugula, pesto vinaigrette

..... **\$12**

**"Tartiflette" Burger** Reblochon cheese, bacon, caramelized onion, lettuce, tomato, brioche bun

..... **\$14**

**Façon Delphine –** Burger with a fried egg ..... **\$15**

A Gratuity of 20% Will be added to parties of six or more.

## **FRITES** (Each plate served with a pile of hot French fries)

- Saumon Frites** Grilled salmon, lemon butter sauce ..... \$17  
**Poulet Frites** ½ Lancaster chicken, rosemary jus ..... \$17  
**Moules Frites** Fisherman's style mussels, leek, cream, white wine, herbs ..... \$17  
**Tartare Frites** Classic raw steak tartare, raw egg yolk ..... \$17

## **STEAK FRITES**

Grilled steak and fries with choice of red wine-shallot sauce or cognac-peppercorn sauce

**“STEAK MAISON”** – Grilled 225gm (8 ounce) bistrot steak - **\$24**

**“LE ENTRECÔTE”** – Grilled 340gm (12 ounce) rib-eye steak - **\$29**

## **ENTRÉES** (Available after 5pm)

Served with French green beans and purée potatoes

- Duck Confit** Duck leg cooked in its own fat, orange sauce ..... \$21  
**Beef Bourguignon** Burgundy-style beef stew, bacon, pearl onions, mushrooms ..... \$21  
**“Plat Au Legumes”** Seasonal vegetarian entrée ..... \$15  
**Whole Pennsylvania Rainbow Trout** Lemon caper butter sauce ..... \$20  
**Baked Ravioli Gratin** Isère style ravioli, cream, Comté cheese ..... \$17

## **SIDES**

- GREEN BEANS** butter and shallots ..... \$6  
**FRITES** French fries ..... \$6  
**MASHED POTATOES** ..... \$6  
**ASPARAGUS** butter and shallots ..... \$6

## **DESSERTS**

- CRÈME BRÛLÉE** Crunchy caramel, vanilla custard ..... \$6  
**CHOCOLATE MOUSSE** Whipped cream ..... \$6  
**APPLE TART** Caramel sauce ..... \$6  
**CHOCOLATE CAKE** Whipped cream ..... \$6  
**ICE CREAM AND SORBETS** ..... \$2 per scoop  
**ICE CREAM SUNDAE** Chocolate sauce, cherry, whipped cream, roasted nuts ..... \$6

## **COFFEE / TEA**

- COFFEE** ..... \$2.5  
**ESPRESSO** ..... \$3  
**CAPPUCCINO** ..... \$4  
**MACCHIATO** ..... \$3.5  
**CAFÉ AU LAIT** ..... \$4  
**SELECTION OF TEAS** ..... \$4

## **JUICE**

- CRANBERRY** ..... \$4  
**TOMATO** ..... \$4  
**PINEAPPLE** ..... \$4  
**ORANGE** ..... \$4.5  
**GRAPEFRUIT** ..... \$4.5

## **SOFT DRINKS**

- EVIAN** ..... \$5  
**PERRIER** ..... \$5  
**GINGER BEER** ..... \$4  
**CITRON PRESSÉ** ..... \$3.5  
**ICED TEA** ..... \$3  
**ORANGINA** ..... \$4  
**SODA** ..... \$4  
**DIABLO** Shirley Temple .... \$4

Consuming raw or uncooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of food born illness.

## APERITIFS

Rinquinquin ..... \$9

Lillet Blanc ..... \$9

## SPECIALTY COCKTAILS

**French 75** Gin, lemon, sugar, sparkling wine ..... \$11

**Kir Royale** Sparkling wine, crème de cassis ..... \$10

**Pamplemousse** Combier grapefruit liquor, sparkling wine  
..... \$10

**La Rosette** St. Germain liquor, sparkling rosé ..... \$10

**La Minette** Blood orange, vodka, Lillet, soda water ..... \$10

**1664 75** 1664 Blanc beer, lemon, simple, gin ..... \$10

**Margarita Français** Rinquinquin, Cointreau, lime, tequila blanco  
..... \$10

**Les Schtroumpfs** Blue curacao, Pernod, sparkling lemonade  
..... \$10

## DRAFT BEER

**Kronenburg Blanc** 4.5%, France .. 10 oz \$5 / 20 oz \$9

**Kronenburg 1664** 4.5%, France ..... 10 oz \$5 / 20 oz \$9

## BEER BOTTLES

**Goose Island IPA** Hoppy with fruity aroma, 5.9%, IL .... \$6

**Omission Lager** Gluten removed lager, 4.9%, OR ..... \$6

**Stella Artois** Straight forward Pilsner, 5.0%,  
Belgium ..... \$6

**Hoegaarden Witbier** Unfiltered, coriander and orange, 4.9%,  
Belgium ..... \$6

**Troegs Java Head** Coffee Flavored Stout, 7.5%, PA .... \$6

## BOTTLES OF HOUSE WINE

**LA TERRE RED OR WHITE** Cabernet or Chardonnay

**\$7** Glass - **\$13** 375ml - **\$24** 750 ml

## SPARKLING WINE

**Pol Clement Brut** ..... \$10 / \$39

**Pol Clement Rosé** ..... \$10 / \$45

## WHITE WINE

**Domaine de la Louvetrie** Muscadet .... \$10 / \$39

**Lionel Osmin** Sauvignon blanc ..... \$11 / \$44

**Domaine Guillaman** Chardonnay ..... \$10 / \$38

**Beau Rivage** Bordeaux blend ..... \$11 / \$44

**Complices de Loire** Vouvray ..... \$48

**Domaine Michel Bregon** Gros Plant ..... \$45

**Domaine Kuentz Bas** Pinot Blanc ..... \$58

**Domaine Bernard Defaix** Petite Chablis ..... \$65

## ROSÉ WINE

**Les Vignobles Gueissard** Rosé ..... \$10 / \$39

**Domaine Gueissard Bandol** Rosé ..... \$65

## RED WINE

**Domaine des Chanssaud** Rhone Blend ..... \$10 / \$39

**Domaine Brunet** Pinot Noir ..... \$11 / \$44

**Chateau la Roc** Bordeaux ..... \$10 / \$39

**Cheval Quancard** Cabernet Sauvignon ..... \$10 / \$39

**Chateau Gashon** St. Emillion ..... \$58

**Chateau de Pizay** Beaujolais ..... \$45

**Domaine maestracci Reginu** Grenache ..... \$58

**Domaine du Vieux Lazaret** Chateaufeuf du Pape  
..... \$85

## DESSERT WINE (3 oz)

**Guillaman Gros Manseng** (750ml) ..... \$5 / \$38

**Chateau les Mignets** (375ml) ..... \$10 / \$56

**Bila Haut Rivesaltes** (500ml) ..... \$10 / \$60

## AFTER DINNER DRINKS (2 oz)

**Vieux Carré Absinthe** ..... \$14

**Boulard Calvados** ..... \$13

**Remi martin Cognac** ..... \$13