

Claude & Uli's



Sinc

Formerly 'La Normandie'

Claude & ooh la la...

Oh, I mean Claude and Uli...

A long time ago, Claude met Uli and said "ooh la la!" and they have been working together ever since to make great food and ambiance for all their hungry clientele.

Our very European cuisine is made with love, all our crepes, bread, pasta and other delices are homemade and fresh.

Enjoy your experience and most of all...

Bon Appétit!

Our Cocktails

French Kiss 8.95

Raspberry vodka, Chambord, topped with Champagne

Royale Mojito 8.50

Traditional Mojito with a splash of champagne

Double Chocolate Martini 9.00

Godiva chocolate vodka, chocolate liquor, served in a Martini glass stem with chocolate rim

Bellini 8.50

Champagne, peach liquor, peach nectar

Flavored Martinis

Apple, blueberry, raspberry, orange, citrus and peach

Café Normand 8.50

Italian espresso and a drop of Calvados

And many more...

Our Beer selection

Budweiser	3.50
Miller Light	3.50
Yuengling	3.50
Michelob Ultra	3.50
Sam Adams	4.95
Heineken	4.75
Spaten Lager	4.95
Stella Artois	4.95
Amstel Light	4.95
Meisel's Weisse	4.95
Blue Moon	4.75
Kronenbourg 1664	5.50
Becks (non-alcoholic)	4.50

Claude & Uli's



BISTRONOMIQUE

Signature French bistro since 2006

Formerly La Normandie

Soups

Soup and Salad COMBO 10.50
Soup of the day and house salad

Soup of the Day 4.95
Ask your server about our chef's daily special

Low Country She Crab 6.95/8.50
Our "signature" soup cup or bowl.

French Onion 7.50
Beef broth, caramelized onion, 3 cheeses.

Salads & Appetizers

Escargots 11.50
Imported snails in our signature garlic butter

Cheese Soufflé 13.95
Heart of romaine with homemade dressing.

House Salad 5.95
Spring Mix Greens, farm vegetables in Basil vinaigrette
Add seafood for 7.95 extra.
Add chicken for 4.95 extra.

Spinach Salad 7.50
Served with warm bacon dressing
Add seafood for 7.95 extra.
Add chicken for 4.95 extra.

Caesar Salad 7.50
Romaine, house-made dressing and croutons.
Add seafood for 7.95 extra.
Add chicken for 4.95 extra.

Sandwiches & Omelettes

Served with salad & French fries with homemade brioche bun.

Croque Monsieur 10.95
French style grilled Ham and Cheese.

Fish Sandwich 12.50
Sautéed fresh filet of fish of the day, lettuce, tomato and tartar sauce.

Crab Cake Sandwich 12.50
Panko crusted crab cake, lettuce, onion and tomato.

Omelet of your choice 10.95
Ham, cheese, mushrooms, tomato.

Pasta –All our Pastas are Homemade–

Linguini with meat balls 9.95
Meat balls, tomato basil sauce.

Linguini with chicken 10.95
Chicken breast served over pasta in a light lemon sauce.

Linguini with Seafood 14.95
Shrimp, scallops and crab meat, white wine sauce.

Entrees served with vegetables and appropriate starch.

Poached filet of Salmon 12.95
Champagne sauce.

Filet of Tilapia 12.50
"Almandine", sautéed, served with white wine sauce.

Mussels and French fries 13.95
Steamed in white wine, shallots, light cream broth..

Cheese Crêpe 10.95
Homemade French crepe filled with imported cheeses.

Pâté and Cheese Platter 12.95
Homemade paté and chef's cheese selection.

Steak pommes frites 15.95
Classic French Steak with Béarnaise & French fries.

Wiener Schnitzel 14.95
Austrian style breaded schnitzel, French fries.

Don't forget to leave space for our delicious French desserts!
Pre-order our signature dessert grand Marnier soufflé
(Minimum two per order)

Plate sharing \$4.75

Nos soupes et salades

Our soups and salads

Soupe du jour	<i>Soup of the day :</i>	5.50 Cup	6.75 Bowl
Soupe à l'oignon	<i>gratinée Onion soup :</i>	-	7.50 Bowl
Soupe de crabe	<i>Low country she crab:</i>	6.95 Cup	8.95 Bowl

Salade verte *Garden salad 7.95*

Spring mix tossed in our house vinaigrette, garnished with farm fresh vegetables.

Salade Caesar *Classic Caesar salad 8.95*

Traditional Caesar salad served in a homemade parmesan basket.

Salade de tomate mozzarella *Tomato and mozzarella salad 12.50*

Vine ripe tomatoes and Buffalo mozzarella finished with basil infused olive oil.

Salade d'épinard *Spinach salad 9.95*

Spinach leaves tossed in a warm bacon dressing, with tomato, eggs and fried brie.

Salade d'Avocat et Crabe *Avocado and Jumbo Lump Crab Salad 15.95*

Served with mixed greens in basil dressing, finished with Louis sauce.

Pour commencer

To start with

* **Huitres** *Oysters market price*

Steamed, Raw or Rockefeller

Soufflé au fromage *Cheese soufflé 13.95*

Chef's signature cheese soufflé over heart of romaine with appropriate dressing.

Escargots *Snails 12.50*

Snails served in a piping hot parsley-Pernod-garlic butter.

Moules marinière *Mussels 13.95*

Steamed in a white wine shallot cream sauce.

Pâté du chef *Chef's paté 11.95*

Rillettes and country pâté served with homemade toast and Cumberland sauce

Add imported cheeses 7.95

Crêpe aux fruits de mer *Seafood crêpe 14.95*

Shrimp, scallops and crab meat in homemade crepe, finished with lobster cognac sauce

Crêpe au poulet *Chicken crêpe 11.50*

Homemade crepe filled with chicken & mushroom, topped with Swiss cheese and a Tarragon sauce.

Crêpe aux quatre fromages *Four cheeses crêpe 10.50*

Chef's cheese selection stuffed in a crepe, finished with Mornay sauce

Crêpe Ratatouille *Vegetarian crêpe (eggplant, zucchini, tomato, onion, garlic) 11.50*

Galette de crabe *Crab cakes 12.95*

Traditional low country crab cake served with our beurre blanc.

Calamare frits *Fried calamari 11.95*

Served with a homemade sweet chili sauce.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Don't forget to pre-
order our signature
Dessert,
Grand Marnier Soufflé

Nos plats de résistance

Our entrées

Poisson frais et fruit de mer

Fresh fish and seafood

Filet de Saumon provençale *Salmon filet provençale 25.50*

Grilled Atlantic salmon finished with garlic, fresh tomato Provençal sauce.

Filet de Mérou *Filet of Grouper 29.95*

Parmesan crusted black Grouper, served crispy and finished with beurre blanc.

Filet de Tilapia Piccata *Filet of Tilapia 24.95*

Pan seared Tilapia topped with capers and an array of wild mushrooms.

Tagliatelle aux fruits de mer *Seafood pasta 29.95*

A collage of fresh shellfish and house made pasta, topped with light cream sauce.

Moules frites *Mussels French fries 23.50*

Belgium style mussels, steamed in a cream, white wine and shallot broth.

Galette de Crabe *Crab Cake Dinner 26.50*

Two panko crusted jumbo lump crab cakes, crisped to a golden brown.

Nos Viandes et Volaille

Our Meat and Poultry

Cordon bleu de Poulet *Chicken Cordon Bleu 22.95*

Panko crusted chicken breast topped with smoked ham and Swiss cheese.

Magret de Canard *Duck breast 28.50*

Crispy skin duck breast sautéed in butter, cooked to your desired temperature and finished with fruit and sauce of the season.

Escalope de Veau Normandie *Veal Normandy 29.50*

Classic Normandie style scaloppini served with a calvados, mushroom cream sauce.

Escalope panée *Wiener Schnitzel 25.95*

Classic Austrian style veal schnitzel served with a lemon sauce.

Carrée d'Agneau *Rack of Lamb 33.95*

Roasted lamb chops cooked to perfection and served with Madeira sauce and finished with our house made rosemary oil.

Tournedos Pommes frites *Filet Mignon of Beef and French fries 32.95*

Grilled filet, served with crispy golden fries and for an additional flavor enhancement, Peppercorn or béarnaise sauce (3.95 extra).

Foie *Liver 23.50*

Sautéed liver with traditional country style thick cut bacon and caramelized onions, topped with

Madeira sauce.

*All our entrées are served with our fresh vegetables and appropriate starch.
Add a different garnish for 4.95 extra
Asparagus, Spinach or Ratatouille.*

Plate sharing charge 7.50

We add 18% Gratuity for parties of 5 or more diners

Monday to Saturday, come join us from 5 pm to 6 pm for our

Early Diner Menu

-And Tuesday ALL night!-

Please choose one of each course

\$19.95

To start

Soup of the day

Or

Spring mix salad

With our homemade basil vinaigrette.

Main Courses

Wiener Schnitzel

With lemon butter sauce.

Chicken linguini "Normandie"

With mushroom cream sauce.

Beef Bourguignon

Beef braised in red wine with mashed potatoes

Mussels with French Fries

Fish of the day

Serve with appropriate sauce

Desserts

Cream caramel

Chocolate mousse

Bread pudding with vanilla and raspberry sauce

Ice cream
(Vanilla, chocolate or raspberry sorbet)

Soufflé Grand Marnier
With chocolate sauce
4.95 Extra

We are also open for LUNCH on Wednesday, Thursday and Friday!

