

POUR COMMENCER ...

LE CHÉRI

... LES PLATS

SOUPE DU MARCHÉ

WEEKLY SEASONAL SOUP \$9

PÂTÉ

VEAL PÂTÉ WITH PISTACHIO & CHERRY, GREEN TOMATO RELISH, GREEN CHILE MUSTARD \$10

SALADE DE CHÈVRE CHAUD

KALE SALAD WITH GOAT CHEESE TOASTS, CHERRY TOMATO, DRIED CRANBERRY \$12

SAUMON FUMÉ

HOUSE-SMOKED SALMON, CAPERS, RED ONION, HARDBOILED EGG, CRÈME FRAÎCHE \$10

SALADE LYONNAISE

POACHED EGG, CRISPY POTATOES AND LARDONS OVER FRISÉE SALAD \$11

ESCARGOTS

SNAIL RAGOUT, HARICOTS VERTS AND TRUMPET MUSHROOMS
FLAVORED WITH TARRAGON \$14

PETITE SOUPE A L'OIGNON

TRADITIONAL FRENCH ONION GRATINEE \$11

TARTARE DE BŒUF

HAND-CUT STEAK TARTARE, POMMES FRITES **OR** MIXED GREEN SALAD \$16/\$32

CLASSIQUE: EGG YOLK, CORNICHON, CAPER, SHALLOT

POÉLÉ: CLASSIQUE SEARED "ROUND TRIP"

RAVIOLI DE PETITS POIS

ENGLISH PEA RAVIOLI, BLACK TRUMPET MUSHROOM, RAMPS, TRUFFLE BUTTER \$25

QUENELLE

FISH QUENELLE, RED RICE, LOBSTER TOMATO SAUCE \$29

LOUP DE MER

SEARED BRONZINO, ROASTED APPLE, SPRING ONIONS, MARBLE POTATO,
TOMATO PROVENÇAL EMULSION \$29

TRUITE DE MER

OLIVE OIL CONFIT TASMANIAN SEA TROUT, ASPARAGUS, POMMES VAPEUR,
SORREL SAUCE \$26

POULET "BASQUAISE"

BRAISED GREEN CIRCLE CHICKEN, ROASTED BELL PEPPERS AND ESPELETTE,
BABY GARBANZO BEANS, JUS DE POULET \$28

AGNEAU

LAMB FILET, CAULIFLOWER COUSCOUS WITH TOMATILLO, BELL PEPPERS AND RAISINS,
JUS D'AGNEAU \$31

FILET MIGNON

6 OZ. BEEF TENDERLOIN, DARPHIN POTATO, SAUCE AU POIVRE \$36

WEDNESDAY

- CAILLE -

QUAIL STUFFED WITH
MUSHROOM AND FOIE GRAS,
BARLEY, TOMATILLO,
BRUSSELS SPROUTS

THURSDAY

- POT AU FEU -

VEAL SHORTRIBS,
LEEKS, BABY TURNIPS,
CARROTS, POTATO

FRIDAY

- CABILLAUD -

COD IN FEUILLE DE BRICK,
RATATOUILLE,
LEMON-THYME EMULSION

SATURDAY

- JONES DE PORC -

BRAISED PORK CHEEKS,
HOUSE-MADE PASTA,
ROOT VEGETABLES

SUNDAY

- HACHIS PARMENTIER - "FRENCH SHEPHERD'S PIE"

\$30