



POUR COMMENCER ...

SOUPE

WATERMELON AND BEET GAZPACHO, PICKLED WATERMELON RIND, SHRIMP \$12

PETITE SOUPE À L'OIGNON

TRADITIONAL FRENCH ONION GRATINÉE \$11

SALADE VERTE

MIXED GREENS SALAD WITH STRAWBERRY, RHUBARB, SUGAR SNAP PEAS \$12

SALADE LYONNAISE

POACHED EGG, CRISPY POTATOES AND LARDONS OVER FRISÉE SALAD \$12

PÂTÉ DU JOUR

PÂTÉ, CRANBERRY MUSTARD, PICKLED VEGETABLES \$11

SAUMON FUMÉ

HOUSE-SMOKED SALMON, CAPERS, RED ONION, HARDBOILED EGG, CRÈME FRAÎCHE \$11

ESCARGOTS

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

RAVIOLI DE CHÈVRE

GOAT CHEESE RAVIOLI, LEMON BUTTER, PINK PEPPERCORN, FINES HERBES \$10

FROMAGES

CHEF'S SELECTION OF CHEESES

THREE \$15 FIVE \$25

... LES PLATS

PALOURDE CAVATELLI

CAVATELLI PASTA, MIDDLENECK CLAMS, ZUCCHINI, CONFIT TOMATO,
SMOKED BUTTER \$24

MOULES FRITES

PRINCE EDWARD ISLAND MUSSELS AND FRENCH FRIES,
SAUCISSON, TOMATO BUTTER \$22

MEROU

SEARED GROUPER WITH KATAIFI, FENNEL AND PEACH RICE PILAF,
FENNEL AND PERNOD EMULSION \$27

QUENELLE

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

BALLOTINE DE POULET

CHICKEN BALLOTINE, SWISS CHARD, MARBLE POTATO, TRUFFLE JUS DE POULET \$29

LAPIN

BRAISED RABBIT LEG, CHITARRA PASTA, FIDDLEHEAD FERNS, SPRING GARLIC,
BUTTON MUSHROOMS \$30

BŒUF

HANGER STEAK, TRUFFLE POMME PURÉE, WATERCRESS,
SAUCE AU POIVRE \$33

TARTARE DE BŒUF

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