



POUR COMMENCER ...

... LES PLATS

SOUPE DU MARCHÉ

WEEKLY SEASONAL SOUP \$9

PATE DU JOUR

PÂTÉ, APRICOT MUSTARD, PICKLED VEGETABLES \$11

SALADE DE CHEVRE CHAUD

KALE SALAD WITH GOAT CHEESE TOASTS, ROASTED BEET, PICKLED GOLDEN RAISIN, PISTACHIO \$13

SAUMON FUMÉ

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

SALADE LYONNAISE

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

ESCARGOTS

SNAIL RAGOUT FLAVORED WITH TARRAGON, HARICOTS VERTS, TRUMPET MUSHROOMS \$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 CÉLERI-BOULE

CELERY ROOT RAVIOLI, WILD MUSHROOM, MUSTARD GREENS, HAZELNUTS, TRUFFLE BUTTER \$26

QUENELLE

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

FLÉTAN

SEARED HALIBUT, KABOCHA SQUASH PURÉE, BEECH MUSHROOM, WATERCRESS, CAULIFLOWER, GRAPE BEURRE NOISETTE \$30

MÉROU

HERB CRUSTED GROUPER, RAINBOW SWISS CHARD, ROASTED SUNCHOKE, SAGE EMULSION \$32

POT AU FEU

BRAISED VEAL SHORT RIBS, RADISH, HEIRLOOM CARROT, LEEK, FINGERLING POTATO \$32

AGNEAU

LAMB TENDERLOIN, PARSNIP PURÉE, BRUSSELS SPROUTS, FIG, LAMB JUS \$35

BŒUF

HEREFORD NEW YORK STEAK, DARPIN POTATO, SAUCE AU POIVRE \$36

<u>WEDNESDAY</u> - LAPIN - RABBIT LEG \$30	<u>THURSDAY</u> - PIGEON RAMIER - WOOD PIGEON \$45	<u>FRIDAY</u> - ST. JACQUES - CAPE BAY SCALLOPS \$MP	<u>SATURDAY</u> - SOLE - DOVER SOLE \$42	<u>SUNDAY</u> - CRÊPES SUZETTE - CLASSIC FRENCH DESSERT \$14
--	--	--	--	--