

POUR COMMENCER ...



... LES PLATS

PATE DU JOUR

PÂTÉ, PEAR AND CRANBERRY MUSTARD, PICKLED VEGETABLES \$11

SOUPE DU MARCHÉ

PORCINI MUSHROOM SOUP, DUCK CONFIT, WILD RICE, MUSHROOM DUXELLE \$11

PETITE SOUPE A L'OIGNON

TRADITIONAL FRENCH ONION GRATINEE \$11

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

SALADE DE CHÈVRE CHAUD

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

ESCARGOTS

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

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"

TRUFFE CAVATELLI

CAVATELLI PASTA WITH TRUFFLE MORNAY SAUCE \$14

RAVIOLI DE POTIMARRON

RED KURI SQUASH RAVIOLI, WINTER GREENS, SHIITAKE MUSHROOM, PUMPKIN SEEDS, SAGE BROWN BUTTER \$24

QUENELLE

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

CABILLAUD

COD, CRANBERRY BEANS, BRUSSELS SPROUTS, CARROT, HAM HOCK, SMOKED BROTH \$27

ST. JACQUES

SEARED SEA SCALLOPS, GRILLED ENDIVE, HAWAIIAN HEART OF PALM, ORANGE, BLACK OLIVE, ORANGE VINAIGRETTE \$30

BŒUF BOURGUIGNON

RED WINE BRAISED SHORT RIBS, HOUSE-MADE PASTA, LARDON, MUSHROOM, CARROT, PEARL ONION \$32

RIS DE VEAU

VEAL SWEETBREADS, POTATO GRATIN, CHANTERELLE MUSHROOM, ARUGULA, WHOLE GRAIN MUSTARD VEAL JUS \$32

BŒUF

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

WEDNESDAY

- **PIED DE PORC** -
PIG'S FOOT
\$29

THURSDAY

- **CHOUROUTE** -
PORK & SAUERKRAUT
\$36

FRIDAY

- **BOUILLABaisse** -
FISH STEW
\$33

SATURDAY

- **SOLE** -
DOVER SOLE
\$MP

SUNDAY

- **CRÊPES SUZETTE** -
CLASSIC FRENCH DESSERT
\$14