

Cold Appetizers

La Betterave	Red beets, candied walnut, aged goat crumble, Young Arugula leaves, Dijonnaise 17
Le Saumon Fumé	Smoked Salmon Platter, celery root & apple remoulade, pomegranate seeds 18
La Charcuterie	The Chef's selection of mixed cold cuts, cornichons & Toast 21
Les Fromages	3 aged cheeses from France, seasonal marmalade 21 or 4 cuts 27

Les Foie Gras

La Terrine	Le Pôelé	Le Duo de Foie Gras
Foie Gras terrine 26	Pan-seared Foie Gras 26	Both Foie Gras! 26
All accompanied of Dark Cherry marmalade & toasted country bread		

Les Soupes

De Champignons	Warm mushroom velouté, truffle & parmesan shaving 16
De Poisson	Fish soup*, tomato based, Aioli & Abondance, Toasted bread 15
À l'oignon	French onion soup gratinée, croûtons & Emmental 14

Hot Appetizers

Les Escargots	Escargots Bourguignon cooked in garlic & parsley butter 15
La Quiche	The Chef's daily inspiration homemade Pie Mixed fields greens 16
Les Moules	P.E.I mussels in Spicy Saffron, Cream of Curry, or in a traditional Marinière sauce 16
Le Risotto	Creamy « al dente » lemon & sage risotto, Mascarpone & Parmesan cream 17