



## La Mer



- La Lotte** Roasted monkfish wrapped in turkey bacon,  
white & green asparagus, Fennel-Trout eggs-Miso sauce 36
- Le Duo** Pan-seared scallops & Maine Lobster, Lobster bisque,  
Over lemon & sage risotto 39
- Le Loup de Mer** Whole sea bass, simply grilled with lemon & olive oil,  
accompagnement of tiny ratatouille 43
- La Sole** Dover sole Meunière seared in brown butter, capers & lemon,  
side of truffled mashed potatoes 47
- Les Moules Frites** P.E.I mussels in Spicy Saffron, Creamy of Curry  
or in a traditional Marinière sauce 28

**Sides 8\$** Risotto, sautéed mushrooms, Pomme frites, sautéed carrots,, haricots verts,  
mashed potatoes, riz basmati, sweet potatoes gratin, tiny ratatouille



## La Terre



- Le Magret** Roasted duck breast\*, roasted beets in balsamic & honey,  
over parsnip purée, plum sauce 34
- La Blanquette** Braised veal shoulder in an aromatic creamy sauce,  
Mushrooms & carrots, side of basmati rice 36
- L'Entrecôte** Pan-seared ribeye\* (10oz), hand-cut French fries,  
green salad & green peppercorn sauce 35
- L'Agneau** Rack of Lamb wrapped in herbs crust, Lamb reduction,  
English green Peas & mint purée 47
- La Venaison** Venison tenderloin\*, sweet potatoes gratin, Brussels sprout,  
Red wine & shallots sauce 46  
\*en Rossini, add seared Foie gras 14
- La Volaille** Roasted free range chicken, bacon potatoes in duck fat,  
(Cooking time 45min) haricots verts au beurre & garlic thyme 31

Gratuity of 20% is added automatically to check for parties of 6 people and more  
Before placing your order, please inform your server if anyone in your party has a food allergy.  
All stocks in sauces and soups are prepared in house and made with the freshest ingredients