

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



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

(Cooking time 45min)

Roasted free range chicken, bacon potatoes in duck fat,
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

*Consuming raw or undercooked meats, poultry, seafood, shellfish and eggs may increase your risk of food-borne illness.
**Denotes food items are cooked to order or are served raw