



Cold Appetizers



La Betterave

Red beets cubes, toasted almonds, aged goat crumble,
Orange segment, Boston Micro green, 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

La Terrine

Foie Gras terrine 26

Les Foie Gras

Le Pôelé

Pan-seared Foie Gras 26

Le Duo de Foie Gras

Both Foie Gras! 26

All accompanied of pear-strawberries marmalade & toasted country bread



La Soupe



D'Asperges

Warm asparagus velouté, fresh basil, fried prosciutto 16

À l'Oignon

French onion soup gratinée, Croûtons & Emmental 14

De Poissons

Fish soup, tomatoes based, Aïoli & Abondance, Toasted bread 15



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 » Saffron risotto,
Sun dried tomatoes & English green Pea 17



La Mer



- La Lotte** Roasted monkfish wrapped in turkey bacon,
green asparagus, Fennel-Trout eggs-Miso sauce 36
- Les Saint Jacques** Pan-seared sea scallops, Violet cauliflower purée, Beluga caviar,
Sautéed spinach, Champagne-coconut cream 46
- 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, tiny ratatouille, sautéed spinach



La Terre



- 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
- Le Gibier** Duo of Venison tenderloin* & duck breast,
Chestnut purée, baby carrots & red berries sauce 47
***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

*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