



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

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 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