



Cold Appetizers



Le Couscous	Green & yellow bell pepper, jicama, fresh mint, feta cream, Heirloom grapes tomatoes over a green gazpacho 16
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



De Maïs	Warm & sweet corn velouté, micro basil, fried prosciutto 15
À l'Oignon	French onion soup gratinée, Croûtons & Emmental 14
De Poissons	Fish soup, tomatoes based, Aioli & 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



- Le Cabillaud** Roasted cod fish fillet, quinoa, feta, almonds, green olives, Pomegranate & foamy spinach bechamel 33
- 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, accompaniment 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



- Le Magret** Seared duck breast, fingering potatoes, green asparagus, Brussels sprouts & Spring carrots & apricot sauce 35
- Le Bourguignon** Braised beef shoulder in an aromatic red wine sauce, Mushrooms & over pomme purée 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** Venison tenderloin*, potato fondant, arugula leaves, Grilled portobello mushroom & sauce Poivrade 47
***en Rossini**, add seared Foie gras 14
- La Volaille** Roasted free range chicken, bacon potatoes in duck fat, haricots verts au beurre & garlic thyme 31
(Cooking time 45min)

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