

A la Carte - Lunch

Cold appetizers

Le Couscous

Duo of bell peppers, Feta cream, Jicama, mint,
Heirloom tomatoes over a green Gazpacho 16

La Betterave

Red beet cubes, Aged goat cheese crumble,
Toasted almond, Orange segment, Dijonnaise 17

Le Saumon fumé

Smoked salmon, celery & apple remoulade 18

Les Fromages de France

Selection of 3 aged cheeses from France 21
Or 4 cuts of Cheeses 27

Les Pâtés

Duo of chicken liver mousse, duck rillettes,
seasonal chutney & salad 18

La Charcuterie

The Chef's selection of charcuterie platter
with onion confit, cornichons 21

Les Foie Gras

La Terrine

Homemade traditional Foie gras terrine 26

Le Poêlé

Pan-seared Foie gras 26

Le Duo

Terrine & pan-seared Foie gras 26

Hot appetizers

La Soupe

De Maïs Warm sweet corn velouté,
Micro basil, fried prosciutto 15

A l'Oignon Onion soup gratinée 14

De Poisson Warm fish soup, tomato based,
Croûtons, Aioli & Swiss cheese 15

Le Risotto

Creamy "al dente" risotto, sun dried tomatoes
English green peas 17/26

Les Escargots Bourguignons

Escargots cooked in garlic & parsley butter 15

La Quiche

Chef's daily inspiration pie, fields greens 16

Les Sandwiches Choice of fries or salad

Croque Monsieur, ham & cheese, béchamel 17

Duck confit, Gouda, Arugula & Dijon Mustard 18

La Mer

Les Moules

P.E.I mussels sauce Marinière, spicy saffron
or Curry cream, Pomme frites 26

La Sole Meunière

Dover sole meunière, seared in brown butter, capers &
lemon, Truffled mashed potatoes 47

Le Cabillaud

Cod fish fillet over quinoa, almonds, feta, green olives,
Pomegranate, foamy spinach bechamel 33

Le Loup de mer

Whole grilled sea bass, tiny ratatouille,
& lemon olive oil 42

La Terre

Le Magret

Duck breast*, fingerling potatoes, asparagus,
Brussels sprout, spring carrots & apricot sauce 33

L'Entrecôte

Pan-seared rib eye*, hand-cut Pommes frites,
Green peppercorn sauce 32

Le Gibier

Venison tenderloin*, potato fondant, arugula leaves,
Portobello mushroom, sauce Poivrade 46

Le Bourguignon

Braised beef shoulder in a Burgundy wine sauce,
mushrooms & carrots, over pomme purée 35

La Volaille (Cooking time 45min)

Half roasted free range Crystal Valley chicken,
Bacon-potatoes in duck fat, haricots verts 30

Les À Côtés : \$8 each

Risotto, sautéed carrots, Basmati rice, ratatouille
Pommes frites, sautéed spinach,
mashed potatoes, haricots verts,

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.

Gratuity of 20% is added automatically to check for parties of 6 people & more

