



Cold Appetizers



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| La Bleue | Young leaves of arugula, toasted almonds, dried cranberries, Gorgonzola & vinaigrette 16 |
| Le Tartare | Yellow fin tuna*, marinated in dill- sesame & lemon, crème fraiche, mango & cucumber mirepoix, fried corn galette 24 |
| 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 20 |
| La Charcuterie | The Chef's selection of mixed cold cuts, cornichons & Toast 22 |
| Les Fromages | 3 aged cheeses from France, seasonal marmalade 21 or 4 cuts 27 |

Les Foie Gras

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| La Terrine | Le Pôelé | Le Duo de Foie Gras |
| Foie Gras terrine 27 | Pan-seared Foie Gras 27 | Both Foie Gras! 27 |

All accompanied of pear-strawberries marmalade & toasted country bread



La Soupe



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| 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 |



Hots Appetizers



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|----------------------|-------------------------------------------------------------------------------------------|
| 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 34
- 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 Marinère sauce 29

Sides 8\$ Risotto, Pomme frites, sautéed carrots,, haricots verts, mashed potatoes, riz basmati, tiny ratatouille, sautéed asparagus



La Terre



- Le Magret** Seared duck breast*, fingering potatoes, green asparagus, Brussels sprouts & Spring carrots, green peppercorn sauce 35
- Le Bourguignon** Braised beef shoulder in an aromatic red wine sauce, spring carrots, Mushrooms & over pomme purée 36
- L'Entrecôte** Pan-seared ribeye* (10oz), hand-cut French fries, green salad & Roquefort cream 36
- Le Boeuf** Beef 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 33
(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