

A la Carte - Lunch

Cold appetizers

Le Thon

Yellow fin tuna*, marinated in Dill-Sesame-Lemon
Mango cucumber & crème fraîche, fried corn 22

La Betterave

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

La Bleue

Arugula leaves, gorgonzola crumble,
Toasted almond, dried cranberries, Dijonnaise 16

Le Saumon fumé

Smoked salmon, celery & apple remoulade 19

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 22

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 27

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 & peppercorn sauce 34

L'Entrecôte

Pan-seared rib eye*, hand-cut Pommes frites,
Roquefort cream 35

Le Boeuf

Beef 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 31

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

