

A la Carte - Lunch

Cold appetizers

Le Thon

Yellow fin tuna*, marinated in dill-sesame-lemon
mango cucumber & crème fraîche, fried corn 23

La Tomate

Heirloom tomatoes, cantaloupe, mozzarella,
blueberries, pesto & balsamic 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 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 Foies Gras

All served with honey syrup, pistachio &
cranberry bread

La Terrine

Foie gras terrine, pineapple marmelade
1 slice 21 2 slices 32

Le Poêlé

Pan-seared, poached asian pear 1 slice Foie gras 26

Hot appetizers

La Soupe

De courgettes Refreshing zucchini & basil soup
pesto, chèvre frais 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, lemon & sage
goat cheese crumble 17/26

Les Escargots de Bourgogne

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

Rosbif, Swiss cheese, caramelized onions,
arugula, honey-mustard on a baguette 18

La Mer

Les Moules

P.E.I mussels spicy saffron 28
curry cream or sauce marinière 27

La Sole Meunière

Dover sole meunière, seared in brown butter, capers &
lemon, mashed potatoes 49

Le Cabillaud

Cod fish fillet over quinoa, almonds, feta, green olives,
pomegranate, foamy spinach béchamel 33

Le Loup de mer

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

La Terre

Le Magret

Duck breast*, bok choy, carrots purée, red beets,
raspberries & peppercorn & mustard 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

La Volaille (Cooking time 45min)

Half roasted free range Crystal Valley chicken,
Bacon-potatoes in duck fat, haricots verts 32

Les À Cotés : \$8 each

Risotto, sautéed carrots, Basmati rice, ratatouille
Pommes frites, sautéed bok choy,
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