



LE DÉJEUNER

L'ENTRÉE

SOUPE À L'OIGNON GRATINÉE

Gruyère, crostini

17

SALADE D'ASPERGES

Grilled asparagus, baby gem, walnut pesto,
sherry vinaigrette, pecorino cheese

17

SALADE LYONNAISE

Frisse, escarole, smoked bacon, poached egg,
pangritata, mustard vinaigrette

17

TARTARE DE SAUMON

Green tomato water, cucumber, pickled red
onion, basil seed, lovage, espelette lavash

19

COCKTAIL DE CREVETTES

Green peppercorn cocktail sauce,
horseradish, lemon

21 (6pc)

FOIE GRAS ET BOUDIN NOIR

Rhubarb, toasted pain au lait,
pickled mustard

27

MOULES

Saffron, tomato, fennel, pastis,
grilled sourdough, garlic rouille

22

TARTARE DE BOEUF

Quail egg, shallot, dijon, toasted baguette

21 sm 28 lg

CHARCUTERIE

Local cured meats, comté cheese,
pickles, baguette, mustard

29 sm 39 lg

FROMAGE

Selection of 3 artisanal cheeses,
lavash, honeycomb

20

BURRATA

Chanterelle mushrooms, sherry,
grilled sourdough

22

PÂTÉ DE CAMPAGNE

House mustard, baguette, cornichons, pistachio

16

ESCARGOTS

Parsley garlic butter, lemon, puff pastry

17

TARTARE DE THON

Avocado, cilantro, spicy mayo, soy,
sesame, jalapeño, fried nori

24

FRUITS DE MER

Assorted fresh seafood served with
traditional and untraditional
accompaniments.

90 platter 179 tower

HUÎTRES

East & West coast oysters,
shallot mignonette,
horseradish, lemon

3.50 ea

SANDWICHES

Served with your choice of pommes frites or green salad

CROQUE MONSIEUR..... 18

Gratinée ham, Emmental cheese

TRUITE FUMÉE 22

Smoked rainbow trout, pickled red onion, egg salad, mâche,
horseradish, mustard vinaigrette

BURGER MAISON..... 21

Tomato, lettuce, pommery mustard, cornichon aioli

DINDE RÔTIE..... 22

Roasted turkey, fior di latte, red pepper relish, lemon aioli

BOEUF RÔTI 21

Shaved roast beef, baby gem, tomato, aged cheddar,
crisp onion, horseradish aioli

HOMARD 'B.L.T.' 32

Poached lobster, crisp bacon, lettuce, tomato, lemon aioli

PLAT PRINCIPAL

SALADE NIÇOISE 27

Ahi tuna, greens, haricots verts, potato, olives, boiled egg,
pommery vinaigrette

PAILLARD DE POULET 19

Arugula, watercress, radish, pickled onion, cherry tomatoes,
mustard vinaigrette

OMELETTE 19

Brie, fresh herbs, green salad

SALADE COBB 19

Grilled chicken, bacon, avocado, boiled egg, tomato, blue cheese, olives

THON POÛLÉ..... 34

Seared ahi tuna, coconut lime sauce, bok choy, tofu, charred star anise,
chili, cilantro

FILET DE SAUMON ORA KING..... 32

Morel mushrooms, spring pea, snap pea, fingerling potato, nettle crème
fraîche sauce

PAPARDELLE AUX CHAMPIGNONS 26

Mustard velouté, shaved truffles, tarragon

STEAK FRITES 34

8oz Flat Iron, Red wine jus, caramelized onion, pommes frites

PRIX FIXE

24.95 for 2 courses | 29.95 for 3 courses

L'ENTRÉE

Choice of one:

SOUPE DU JOUR

PÂTÉ DE CAMPAGNE

House mustard, baguette,
cornichons, pistachio

SALADE D'ASPERGES

Grilled asparagus, baby gem,
walnut pesto, sherry vinaigrette,
pecorino cheese

PLAT PRINCIPAL

Choice of one:

CROQUE MONSIEUR

Gratinée ham, Emmental cheese,
pommes frites

MOULES

Saffron, tomato, fennel, pastis,
grilled sourdough, garlic rouille

OMELETTE

Brie, fresh herbs, green salad

DESSERT

Choice of one:

CLASSIC CRÈME BRÛLÉE

CRÈME GLACÉE OU SORBET