

# D Î N E R

## L'ENTRÉE

### SOUPE À L'OIGNON GRATINÉE

*Gruyère, crostini*

17

### SALADE DE CITRUS

*Citrus, baby gem, almond pesto, honey sherry vinaigrette, fermented espelette, pecorino cheese*

17

### SALADE LYONNAISE

*Frisse, escarole, smoked bacon, poached egg, truffle crouton, 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

*Persimmon, toasted pain au lait, pickled mustard*

27

### MOULES

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

22

### TARTARE DE BOEUF

*Quail egg, shallot, dijon, chive, 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 À LA TRUFFE

*Truffle, truffle honey, charred grapes, aged balsamic, truffle bread*

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

## PLAT DU JOURS

### MONDAY

#### CASSOULET 29

*Toulouse sausage, pork belly, ham hock, duck confit, haricots blancs, tomatoes, garlic, fresh herbs, crusty bread*

### TUESDAY

#### CÔTES BRAISÉES 29

*Pommes dauphinoise, sautéed escarole, fresh horseradish*

### WEDNESDAY

#### CANARD ET FRITES 29

*Pan roasted duck breast, sour cherry jus, thyme scented frites, truffle aioli*

### THURSDAY

#### COQUILLES ST JACQUES 29

*Baked scallops, wild mushrooms, fingerling potatoes, sauce mornay*

### FRIDAY

#### BOUILLABAISSE 29

*Scallops, mussels, shrimp, crab, clams, potatoes, green beans, rouille crouton*

### SATURDAY

#### TROUT AMANDINE 29

*Pommes fourchette, haricot verts, brown butter, lemon, almond*

### SUNDAY

#### RÔTI DU DIMANCHE 25

*Classic Sunday roast, seasonal vegetables, jus*

## M A I N S

### FRUITS DE MER GRILLÉS 80

*Grilled fish and seafood served with rouille, parsley pistou, lemon, shrimp, salmon, scallops, crab leg, mussels*

### FILET DE SAUMON.....32

*Beluga lentil, sorrel, salmon roe, lemon crème fraîche sauce*

### DORADE GRILLÉ.....36

*Sea bream, sauce ravigote, caper leaf, lemon, olive oil*

### CONFIT DE CANARD.....34

*Maitake, duck egg, pecorino semolina, maderia truffle jus*

### BURGER MAISON.....22

*Dry aged beef, caramelized onion, smoked garlic, cheddar*

### JARRET D'AGNEAU VADOUVAN.....32

*Vadouvan confit lamb shank, pommes purée, heirloom carrots, herb yogurt, vadouvan lamb jus*

### BOURGUIGNON DE BOEUF.....36

*Beef cheek, red wine, pearl onions, bacon lardons, truffle potato purée*

### SUPRÊME DE POULET.....28

*Truffle mash, heirloom carrots, caramelized onion, red wine jus*

### THON POÊLÉ.....34

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

### GNOCCHI AUX CHAMPIGNONS ET À LA RICOTTA.....26

*Ricotta gnocchi, truffle mushroom puree, mushrooms, basil, chive, shaved truffle, ricotta salata, lemon*

### STEAK FRITES

*8oz Flat Iron (AAA Ontario).....34*

*6oz Filet (AAA Ontario).....43*

*10oz Striploin (Grass-fed Australia).....54*

*Add Seared Foie Gras.....20*

*Red wine jus, caramelized onion, pommes frites*

### CÔTE DE BOEUF POUR DEUX.....165

*Glazed shallots, pommes frites, red wine jus.*

## S I D E S

### POMMES FRITES.....9

*Fresh thyme, garlic aioli*

### PURÉE DE PATATE.....13

*Whipped potato, truffle*

### CHOU-FLEUR RÔTI.....15

*Roasted cauliflower, hazelnuts, brown butter, caper, lemon*

### MACARONI AU FROMAGE.....14

*Cheddar, gruyère, bread crumbs*

### HARICOTS VERTS.....12

*Toasted almonds, brown butter*

### CHOUX DE BRUXELLES.....13

*Brussels sprouts, bacon, sherry vinegar*

### CHAMPIGNONS À LA PROVENÇALE.....15

*Sautéed mushrooms, garlic, lemon, herbs*

### FRITES À LA TRUFFE.....15

*Truffle fries, pecorino, chive*