

# LE DÉJEUNER

## 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, chive, 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 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

## PRIX FIXE

33 for 3 courses

### L'ENTRÉE

*Choice of one:*

#### SOUPE DU JOUR

#### PÂTÉ DE CAMPAGNE

*House mustard, baguette, cornichons, pistachio*

#### SALADE DE CITRUS

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

## SANDWICHES

*Served with your choice of pommes frites, green salad or soupe du jour.*

### CROQUE MONSIEUR ..... 18

*Gratinée ham, Emmental cheese*

### TRUITE FUMÉE ..... 22

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

### BURGER MAISON ..... 22

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

### DINDE RÔTIE ..... 22

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

### BOEUF RÔTI ..... 21

*Shaved roast beef, baby gem, tomato, aged cheddar, pickled 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, pommeroy vinaigrette*

### PAILLARD DE POULET ..... 19

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

### OMELETTE ..... 19

*Brie, fresh herbs, green salad*

### SALADE COBB ..... 21

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

### THON POÊLÉ ..... 34

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

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

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

### 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*