

Sous Sol

Première

Oysters
Raw \$3⁰⁰ ea. | Baked \$4⁰⁰ ea.

Roasted Olives \$6⁵⁰

Cheese Plate \$18⁰⁰
Add Pâté \$6⁰⁰

Seared Scallop
*Fumé & Potato Velouté,
Hickory Sticks, Dill*
\$6⁵⁰ ea.

Pickled Mackerel
*Crème Fraîche, Smoked Caviar,
Ruffled Potato Crisps*
\$10⁰⁰

Asparagus Salad
*Sauce Gribiche, Cucumber, Radish,
Caviar, Parmesan, Dill*
\$12⁰⁰

Poutine
*Duck Confit, Duck Gravy,
French Fries, Capers, Cheese Curds*
\$13⁰⁰

Roasted Bone Marrow
*Parsley Salad, Bourbon Vinaigrette,
Grilled Bread*
\$10⁰⁰

Beef Tartare
*Tenderloin, Egg Yolk, Horseradish,
Cornichons, Capers, Shallots, French Bread*
\$14⁰⁰

Deuxième

À la carte

Duck Leg Confit
*Honey Glaze, Duck Consommé,
Curried Puy Lentils, Cilantro*
\$22⁵⁰

Baked Halibut Provençal
*Kalamata Olives, Capers, Tomato,
Red Peppers, Provençal Herbs*
\$26⁰⁰

Schnitzel
*10oz. Bone-In Pork Chop, Tonkatsu Sauce,
Green Bean & Cabbage Slaw*
\$23⁰⁰

Bavette de Boeuf
*Flank Steak, Roasted Garlic & Parsnip Purée,
Brandy, Sauce au Poivre*
\$21⁵⁰

Side Dishes

Potatoes Dauphinoise
*Gruyère, Sauce Soubise, Paprika,
Truffle Oil, Dill*
\$8⁷⁵

Mushroom Ragout
*Shitake, Cremini & Oyster Mushrooms,
Cream, Parmesan, Parsley*
\$9⁰⁰

Grilled Carrots
*Poached Egg, Honey Dill, Coriander,
Apricot, Wine Poached Sultanas*
\$8⁵⁰

Risotto
*Pearl Barley, Arborio, Tomato,
Spinach, Fried Artichokes*
\$14⁷⁵

Free Range Québec Foie Gras
Add \$10⁰⁰
