

Sous Sol
16 & 17 juin, 2017

Première

Bread & Butter 4\$

Village Bay Oyster 3\$/pc.
Shucked or au gratin

Roasted Olives 6\$

French Cheese Selection

Accoutrements, crostini
14\$

Grilled Lamb Heart

Bok choy, mushroom, ginger dressing, spicy peas
12\$

Heirloom Tomato Salad

Local greens, burrata, hazelnuts,
sherry vinaigrette
10\$

Rabbit Rilette

Chili crème fraiche, cucumber & mint salad,
toasted seeds
10\$

Beef Tartare

Egg yolk, cornichon, parmesan, French bread
13\$
as Cheval add 3,50\$

Octopus

Baby potatoes, bacon, fennel, grapes,
caviar, green goddess
14\$

Deuxième

À la carte

Petit Tender

Sauce chasseur, zucchini, truffle
18\$

Side Dishes

Duck Fat Fried Potatoes

Chickpeas, Kewpie mayo, peppers, dill, Za'atar
8\$

Crème Fraiche Fried Chicken

Mornay, Provençal herbs, carrots
18\$

Braised Cabbage

Pear, smoked walnut, feta, poached egg
8\$

Arctic Char

Apples, haricots verts, sauce à la meunière
18\$

Parisienne Gnocchi

Peas, leeks, pine nuts, parmesan broth
12\$

Pork Belly

Fig, Brussels leaves,
Dijon crème fraiche, pistachio
17\$

Grilled Asparagus & Romaine Hearts

'Caesar' hollandaise, bacon, brioche crouton,
fried capers, parmesan
10\$
