

Sous Sol

Première

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

Roasted Olives \$6⁵⁰

Cheese Plate \$18⁰⁰
Add Pâté \$6⁰⁰

Bánh Mi Pâté
Chicken Liver Mousse, Pickled Carrot, Radish & Jalapeño, Basil, Mint & Cilantro Salad, French Bread
\$8⁰⁰

Butter Poached Scallop
Leek Butter Poached, Beet Masago, Dill
\$6⁵⁰ ea.

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

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

Roasted Bone Marrow
Parsley Salad, Bourbon Vinaigrette, Grilled Bread
\$10⁰⁰
Add Escargots \$3⁵⁰

Poutine
Duck Confit, Duck Gravy, Shaved Foie Gras, French Fries, Capers, Cheese Curds
\$13⁰⁰

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

Deuxième

À la carte

Smoked Duck Breast
Honey Glaze, Duck Consommé, Curried Puy Lentils, Brussels Leaves, Cilantro
\$22⁵⁰

Baked Salmon
Walnut & Brioche Crust, Beurre Banc, Soy & Ginger Marinated Kale
\$24⁰⁰

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, Ricotta Salata, Fried Artichokes
\$14⁷⁵

Free Range Québec Foie Gras
Add \$10⁰⁰
