

MENU DEJEUNER

from 12pm to 3pm

SOUPS

add green salad +\$5

soupe du jour \$12
ask your server

soupe à l'oignon \$18
caramelized onion, crouton, gruyère

SALADS

salade de betteraves \$19
beets, mixed green, grilled fennel, pink peppercorn crumb, raspberry vinaigrette

salade niçoise \$22
tuna, green beans, confit potatoes, cherry tomatoes, green olives, egg, wholegrain mustard vinaigrette

SANDWICHES

croque monsieur – add sunny egg +\$2.5 \$23
ham, gruyère, béchamel, sourdough, fries & salad or soup of the day

pain perdu aux tomates et olives – add sunny egg +\$2.5 \$18
french toast with tomato & olive tapenade, confit potato & salad coquette

le burger – sub blue cheese +\$5 \$24
wagyu beef patty, burger sauce, gruyère, arugula, onion jam, fries & salad or soup of the day

quiche du jour \$17
ask your server about it

MAIN COURSES

le brocoli \$24
grilled brocoli steak, confit potatoes, fennel purée, sauce vierge

risotto aux petits pois – add grilled prawns +\$10 \$26
green peas, zucchini, fennel, asparagus, pickled onion, parmesan, preserved lemon

tartare de bison \$28
bison tartare, gribiche sauce, tarragon brown butter emulsion, fries & salad

steak frites \$36
6oz flat iron, salsa verde, aioli, fries & salad, served medium rare

moules frites \$25
1lb PEI mussels & fries, marinère sauce

la truite \$31
steelhead trout, zucchini, eggplant, fennel, tarragon, sauce vierge

pasta du jour \$28
fresh pasta from our sister restaurant 'fiore'

DESSERTS

mousse au chocolat \$9
traditionnal chocolate mousse

crème brûlée \$10
traditional crème brûlée

tarte au citron meringuée \$12
lemon meringue tart, caramel

glaces & sorbets du jour \$4 scoop
seasonal ice cream & sorbet

v vegan **v** vegetarian **GF** gluten free

taxes not included