

MENU DU DÎNER

from 5pm to 9pm

TO SHARE

la planche

chef's selection of cheeses and cured meat

\$30

l'assiette de fromages

a selection of 3 cheeses, chutney, baguette

\$22

les olives fumées

smoked and marinated castelvetro olive

\$7

les gougères – add a gougère +\$3

5 warm gruyères gougères

\$12

STARTERS

la roulade de truite

steelhead trout, nori, olive oil hollandaise, pickled cucumber

\$25

le tartare de boeuf

beef tartare, gribiche sauce, egg yolk jam, crostini

\$23

la soupe à l'oignon

caramelized onion, crouton, gruyère

\$19

le parfait maison

chicken liver and foie gras parfait, brioche and coquette chutney

\$21

la burrata

4oz burrata, cantaloupe melon, tomato, basil sorbet

\$26

SALADES

la caesar coquette

confit duck, romaine salad, white anchovy, grana padano & garlic crumb

\$34

la salade niçoise

tuna, mixed greens, green bean, confit potato, olive, cherry tomato, soft boiled egg, whole grain mustard vinaigrette

\$25

la salade de betteraves

beets, pickled fennel, mixed greens, raspberry vinaigrette

\$22

 vegan  vegetarian  gluten free

taxes not included

MAIN COURSES

- V GF les légumes de provence** \$26
tomato, zucchini, eggplants, cashew polenta, basil jus
- GF le steak frites** \$39
6oz flat iron, peppercorn sauce, fries & salad, served medium rare
- le burger** – sub blue cheese +\$5 / add smoked bacon +\$5 \$26
wagyu beef patty, burger sauce, gruyère, arugula, onion jam, fries & salad
- GF le canard** – add an extra duck leg +\$14 \$35
confit duck leg, puy lentils, beets, spinach, sherry jus
- la bouillabaisse** \$42
halibut, trout, shrimps, mussels, rouille, bread and salad
- GF la truite** \$34
steelhead trout, crushed fingerling potato, grilled zucchini, lemon & dill beurre blanc
- GF les moules frites** – add blue cheese +\$5 / add smoked bacon +\$5 \$28
1lb PEI mussels & fries, marinière sauce
- pasta du jour** \$28
fresh pasta from our sister restaurant 'fiore'

SIDES

- V GF salade verte** \$8
mixed greens, mustard dressing, pickled shallots
- V GF frites** \$8
kennebec potatoes, aioli
- V GF haricots verts** \$10
green beans, almond, mustard vinaigrette
- V GF broccolini** \$10
grilled broccolini & lemon vinaigrette