



MENU DU DÎNER

from 5pm to 9pm

TO SHARE

la planche

chef's selection of cheese & cured meat

30

assiette de fromages

a selection of 3 cheeses, chutney, baguette

22

olives fumées – add blue cheese espuma +2

smoked and marinated castelvetro olive

7

gougères – add a gougère +3

5 warm gruyère gougères

12

STARTERS

les escargots en vol-au-vent

snails, parsley, garlic, butter, salsa verde, puff pastry

17

tartare de boeuf

beef tartare, gribiche sauce, egg yolk jam, crostini

24

soupe à l'oignon

caramelized onion, crouton, gruyère

21

foie gras

pan-seared foie gras, rhubarb compote, smoked olive bread, maple syrup

26

SALADS

caesar coquette

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

36

salade niçoise

ahi tuna, green beans, castelvetro olives, fingerling potatoes, cherry tomatoes,

30

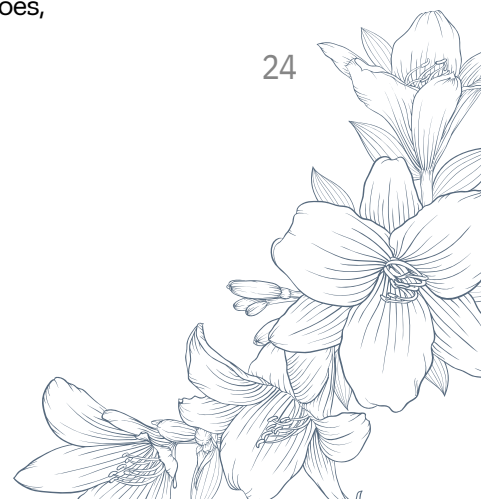
salade mentonnaise

fennel, spring mix, oranges, candied pumpkin seeds, goats cheese

24

 vegan  vegetarian  gluten free

taxes not included





MAIN COURSES

steak de courgettes

roasted zucchini, red pepper piperade, fingerling potatoes, salsa verde

27

steak frites – *sub for salsa verde for gluten free option*

6oz bavette, peppercorn sauce, fries & salad, served medium rare

39

le burger – *sub blue cheese +5 / add smoked bacon +5 / add foie gras +15*

beef chuck patty, burger sauce, gruyère, arugula, onion jam, fries & salad

27

confit de canard – *add a duck leg +14*

confit duck leg, puy lentils, roasted patty pans, sherry reduction

35

côtelette de porc

sakura farm pork chop, apples sauce, turnips, patty pans, fingerling potatoes, sauce robert

45

le poisson

arctic char, corn succotash, confit tomato, sauce normande

38

moules frites – *add blue cheese +5 / add smoked bacon +5*

1lb PEI mussels & fries, marinière sauce

29

SIDES

salade verte

mixed greens, mustard dressing, pickled shallot

5

frites

kennebec potato, aioli

8

broccolini

roasted broccolini, lemon vinaigrette

14

champignons

sauteed wild mushroom

12

LET US COOK
FOR YOU

80

per person / family-style
to be taken by the entire table

 **vegan**  **vegetarian**  **gluten free**

- french but friendly -

