

MENU DU DÎNER

from 5pm to 9pm

HORS D'OEUVRES

la planche	\$35
chef's selection of cheese and cured meat	
🌱🌱 olives fumées	\$7
smoked and marinated castelvetrano olive	
🌱🌱 noix épicées	\$8
almond, pistachio, hazelnut, spices, brown sugar	

SIDES

fricassé de champignons	\$10
sautéed wild mushrooms	
market vegetables	\$10
daily selection	
gratin dauphinois	\$12
potato gratin	

STARTERS

🌱🌱 mi-cuit de thon	\$26
tuna tataki, juniper & pink peppercorn, tomato tapenade, lemon vinaigrette, radicchio & lettuce	
foie gras torchon et pain d'épices	\$30
house made duck foie gras, winter-spiced bread, blueberry jam	
tartare de bison	\$23
bison tartare, capers, shallots, egg yolk, crostini	
soupe à l'oignon	\$18
caramelized onion, crouton, gruyère	
🌱🌱 salade d'hiver	\$15/\$19
roasted beet, mix greens, pecorino cheese, grapefruit, walnut	
🌱🌱 salade d'endives	\$17/\$22
endive, blue cheese, pear, walnut	

MAIN COURSES

☉ steak frites – 6oz bavette, peppercorn sauce, aioli, fries & salad, served medium rare	\$36
🌱☉ le chou fleur – marinated cauliflower steak, confit potatoes, pickled shallots, salsa verde, romesco	\$27
☉ truite au beurre blanc – steelhead trout, zucchini, eggplant, fennel, tarragon, lemon beurre blanc	\$31
🌱☉ risotto aux petits pois – green peas, zucchini, fennel, asparagus, pickled onion, parmesan, preserved lemon add grilled prawns +\$10	\$26
boeuf bourguignon – beef chuck, burgundy red wine sauce, pomme purée, carrot, mushroom, onion	\$52
suprême de volaille – chicken supreme, onion & leek soubise, cherry tomato, shishito pepper, gratin dauphinois	\$34
le burger – wagyu beef patty, burger sauce, quebec cheddar, arugula, caramelized onion sub blue cheese +\$5	\$24
pasta du jour – feature fresh pasta from our sister restaurant 'fiore'	\$28

repas de famille - family style

– a chef curated multi course menu to share, let us feed you! –
\$70 pp

DESSERTS

☉ mousse au chocolat – traditionnel chocolate mousse	\$9
crème brûlée – traditional crème brûlée	\$10
tarte au citron meringuée – lemon meringue tart, caramel	\$12
dessert du jour – daily offerings	mp

DIGESTIVES

1oz / 2oz

bas armagnac château de lacquy – gascogne, france, 1991	30/55	courvoisier v.s. – cognac, france	10/18
baron otard cognac x.o. – cognac, france	18/34	bigallet china-china – virieu, france	12/20