

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

haricots verts	\$10
green beans & toasted almonds	
market vegetables	\$10
daily selection	
gratin petits pois & poireaux	\$12
peas, leeks, lemon & parmesan cream, herb crumb	

STARTERS

la tartine	\$12
crostini with lemon whipped cream cheese, green olive tapenade & basil	
le parfait maison	\$18
chicken liver & foie gras parfait, served with toasted brioche, poire williams gel, cornichons & confit garlic	
tartare de bison	\$23
bison tartare, gribiche sauce, tarragon brown butter emulsion, crostini	
soupe à l'oignon	\$18
caramelized onion, crouton, gruyère	
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	

MAIN COURSES

🌱🌱 le brocoli – grilled brocoli steak, confit potatoes, fennel purée, sauce vierge	\$24
🌱 steak frites – 6oz flat iron, salsa verde, aioli, fries & salad, served medium rare	\$36
le burger – wagyu beef patty, burger sauce, gruyère, arugula, onion jam, fries & salad or soup of the day sub blue cheese +\$5	\$24
🌱 l'agneau – lamb rump, confit potatoes, grilled zucchini, anchovy & mint jus	\$40
le poulet chasseur – chicken breast & thigh, confit potatoes, asparagus, chasseur sauce	\$34
🌱🌱 risotto aux petits pois – green peas, zucchini, fennel, asparagus, pickled onion, parmesan, preserved lemon add grilled prawns +\$10	\$26
🌱 la truite – steelhead trout, zucchini, eggplant, fennel, tarragon, sauce vierge	\$31
🌱 moules frites – 1lb PEI mussels & fries, marinière sauce	\$25
pasta du jour – fresh pasta from our sister restaurant 'fiore'	\$28

DESSERTS

🌱 mousse au chocolat – traditional chocolate mousse	\$9
crème brûlée – traditional crème brûlée	\$10
tarte au citron meringuée – lemon meringue tart, caramel	\$12
glaces & sorbets du jour – seasonal ice cream & sorbet	\$4 scoop
dessert du jour – daily offerings	mp

DIGESTIFS

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