

# MENU DU DÎNER

from 5pm to 9pm

## HORS D'OEUVRES

- la planche** – chef's selection of cheese and cured meat \$35
- olives fumées** \$7  
smoked and marinated castelvetrano olive
- les gougères** – add a gougère +\$3 \$12  
5 warm gruyères gougères

## SIDES

- haricots verts** \$10  
green beans & toasted almonds
- pomme purée** \$12  
yukon gold, nutmeg, butter
- frites** \$8  
kennebec potatoes, aioli

## STARTERS

- la foccacia** \$18  
lemon sage cream cheese, winter ratatouille and chestnuts
- tartare de bison** \$23  
bison tartare, gribiche sauce, egg yolk jam, crostini
- tartare de betteraves** \$18  
smoked beet tartare, sherry and apple reduction, crostini
- soupe à l'oignon** \$18  
caramelized onion, crouton, gruyère
- foie gras torchon** \$30  
poire williams gel & spiced bread
- salade niçoise** \$25  
tuna, green beans, confit potatoes, cherry tomatoes, green olives, egg, wholegrain mustard vinaigrette
- salade d'endives** – add crispy confit duck rilette +\$9 \$21  
endive, blue cheese, bartlett pear, candied walnut

**V** vegan **V** vegetarian **GF** gluten free

taxes not included

## MAIN COURSES

- V GF la courge** \$25  
squash fondant, quinoa, orange & pomegranate salad
- GF steak frites** \$38  
6oz flat iron, peppercorn sauce, fries & salad, served medium rare
- le burger** – sub blue cheese +\$5 \$24  
wagyu beef patty, burger sauce, gruyère, arugula, onion jam, fries & salad
- GF le canard** – add an extra duck leg +\$14 \$34  
confit duck leg, pomme purée, beets & whole grainy mustard and orange sauce
- le boeuf bourguignon** \$48  
beef shank, red wine & beef reduction, pomme puree & buttered kale
- V GF risotto d'hiver** – add 3 red shrimp +\$12 \$28  
saffron risotto & globe artichoke barigoule
- GF la morue charbonnière** \$45  
pan seared sablefish, roasted celery root, kale & truffle veloute
- GF moules frites** – add smoked bacon +\$5 \$25  
1lb PEI mussels & fries, marinière sauce
- pasta du jour** \$28  
fresh pasta from our sister restaurant 'fiore'

## DESSERTS

- GF mousse au chocolat** \$9  
traditional chocolate mousse
- GF crème brûlée** \$12  
vanilla crème brûlée
- tarte tatin** \$14  
served with buttermilk ice, salted caramel
- le trou normand** \$16  
spiced pear sorbet with poire williams liquor