

MENU DU DÎNER

from 5pm to 9pm

HORS D'OEUVRES

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- la planche** – chef's selection of cheese and cured meat \$30
- olives fumées** \$7
smoked and marinated castelvetro olive
- les gougères** – add a gougère +\$3 \$12
5 warm gruyères gougères

SIDES

- ←—————→
- fricassé de champignons** \$10
sautéed local wild mushrooms
- pomme purée** \$12
yukon gold, nutmeg, butter
- frites** \$8
kennebec potatoes, aioli

STARTERS

- ←—————→
- mi-cuit de thon** \$22
tuna carpaccio, avocado, citrus & olive oil
- tartare de bison** \$23
bison tartare, gribiche sauce, egg yolk jam, crostini
- tartare de betteraves** \$18
beet & apple tartare, toasted walnut & sherry dressing
- soupe à l'oignon** \$18
caramelized onion, crouton, gruyère
- parfait maison** \$20
chicken liver and foie gras parfait, brioche and coquette chutney

SALADES

- ←—————→
- caesar coquette** \$34
confit duck, romaine salad, white anchovy, pecorino & garlic crumb
- salade de quinoa et courge** \$22
warm roasted squash & quinoa salad, orange, pomegranate & lemon vinaigrette

v vegan **v** vegetarian **GF** gluten free

taxes not included

MAIN COURSES

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|-----------------------------------------------------------------------------|------|
| V GF le champignon | \$28 |
| grilled lions mane, cashew polenta & nasturtium | |
| GF steak frites | \$38 |
| 6oz flat iron, café de Paris 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 | |
| GF le coq au vin | \$30 |
| braised chicken leg, red wine, carrot, pomme purée, | |
| V GF risotto d'hiver – add 3 red shrimp +\$12 | \$28 |
| saffron risotto & globe artichoke barigoule | |
| GF la morue charbonnière | \$45 |
| sablefish & manila clams, saffron and cider sauce | |
| 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

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|-------------------------------------------------------|------|
| assiette de fromages | \$22 |
| a selection of 3 cheese, chutney, baguette | |
| fondant au chocolat | \$14 |
| dark chocolate & orange fondant, buttermilk ice cream | |
| GF crème brûlée | \$12 |
| vanilla crème brûlée | |
| tarte tatin | \$14 |
| served with buttermilk ice, salted caramel | |
| GF le trou normand | \$16 |
| spiced pear sorbet with poire williams liquor | |