

MENU DU DÎNER

from 5pm to 9pm

TO SHARE

- la planche** \$30
chef's selection of cheese and cured meat
- assiette de fromages** \$22
a selection of 3 cheese, chutney, baguette
- V GF olives fumées** \$7
smoked and marinated castelvetro olive
- V les gougères** – add a gougère +\$3 \$12
5 warm gruyères gougères
- V tartinade d'haricots blanc** \$12
white bean spread, confit garlic, lemon, piperade, crostini

STARTERS

- GF mi-cuit de thon** \$22
tuna carpaccio, avocado, pickled jalapeño, citrus & olive oil
- tartare de bison** \$23
bison tartare, gribiche sauce, egg yolk jam, crostini
- soupe à l'oignon** \$18
caramelized onion, crouton, gruyère
- parfait maison** \$21
chicken liver and foie gras parfait, brioche and coquette chutney

SALADES

- caesar coquette** \$34
confit duck, romaine salad, white anchovy, pecorino & garlic crumb
- GF salade niçoise** \$25
tuna, mixed green, green bean, confit potato, castelvetro olive, cherry tomato, soft boiled egg, wholegrain mustard vinaigrette
- V GF salade de quinoa et d'artichauts** \$22
grilled artichoke, mixed green, quinoa, orange, lemon vinaigrette

V vegan V vegetarian GF gluten free

taxes not included

MAIN COURSES

- V GF l'asperge** \$30
asparagus, cashew polenta, balsamic jus & nasturtium
- GF steak frites** \$38
6oz flat iron, peppercorn sauce, fries & salad, served medium rare
- le burger** – sub blue cheese +\$5 \$25
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, green bean, orange & mustard duck jus
- V GF risotto de printemps** – add 3 white tiger shrimps +\$12 \$30
saffron risotto, globe artichoke barigoule, sunchoke chips
- GF la truite** \$34
steelhead trout, crushed fingerling potato, grilled zucchini, lemon & dill beurre blanc
- GF moules frites** – add smoked bacon +\$5 \$27
1lb PEI mussels & fries, marinière sauce
- pasta du jour** \$28
fresh pasta from our sister restaurant 'fiore'

SIDES

- V GF pomme purée** \$12
yukon gold, nutmeg, butter
- V GF frites** \$8
kennebec potatoes, aioli
- V GF haricots verts** \$10
green bean, almond, mustard vinaigrette
- V GF broccolini** \$10
grilled broccolini & lemon vinaigrette