

MENU DEJEUNER

from 12pm to 4pm

SOUPS

add green salad +\$5

- soupe du jour** \$12
ask your server
- soupe à l'oignon** \$18
caramelized onion, crouton, gruyère

SALADS

- salade d'hiver** \$15/\$19
roasted beet, mix greens, pecorino cheese, grapefruit, walnut
- salade d'endives** \$17/\$22
endive, blue cheese, pear, walnut

SANDWICHES

served with fries and salad or soup du jour

- croque monsieur** – add sous vide egg +\$2 \$23
ham, gruyère, béchamel, sourdough
- pain perdu aux champignons** \$22
mushroom toast, rouille, herbs
- sandwich du chef** \$21
baguette, forest ham, pickles, aioli, arugula, gruyère
- le burger** – sub blue cheese +\$5 \$24
wagyu beef patty, burger sauce, quebec cheddar, arugula, caramelized onion
- quiche du jour** \$17
ask your server about it

MAIN COURSES

- tartare de bison** \$28
bison tartare, capers, shallots, egg yolk, fries & salad
- steak frites** \$36
6oz bavette, peppercorn sauce, aioli, fries & salad, served medium rare
- le chou fleur** \$27
marinated cauliflower steak, confit potatoes, pickled shallots, salsa verde, romesco
- truite au beurre blanc** \$31
steelhead trout, zucchini, eggplant, fennel, tarragon, lemon beurre blanc
- risotto aux petits pois** – add grilled prawns +\$10 \$26
green peas, zucchini, fennel, asparagus, pickled onion, parmesan, preserved lemon
- pasta du jour** \$28
feature fresh pasta from our sister restaurant 'fiore'
- steelhead trout brunch bowl** \$25
marinated steelhead, confit potatoes, arugula, kidney beans, sous vide eggs, lemon butter sauce

DESSERTS

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