

MENU DEJEUNER

from open to 3pm

SOUPS

← add green salad +\$5 →

soupe du jour \$12
ask your server

soupe à l'oignon \$16
caramelized onion, crouton, gruyère

SALADS

salade d'endives – add crispy confit duck \$21
rilette +\$9
endive, blue cheese, bartlett pear, candied walnut

salade niçoise \$23
tuna, green beans, confit potatoes, cherry tomatoes, green olives, egg, wholegrain mustard vinaigrette

SANDWICHES

croque monsieur – add sunny egg +\$2.5 \$23
ham, gruyère, béchamel, sourdough, fries & salad, or soup of the day

le burger – sub blue cheese +\$5 \$22
wagyu beef patty, burger sauce, gruyère, arugula, onion jam, fries & salad, or soupe du jour

quiche du jour \$17
served with fries & salad or soup of the day

MAIN COURSES

la courge \$25
squash fondant, quinoa, orange & pomegranate salad

risotto d'hiver – add 3 red shrimp +\$12 \$28
saffron risotto & globe artichoke barigoule

tartare de bison \$28
bison tartare, gribiche sauce, egg yolk jam, fries & salad

steak frites \$38
6oz flat iron, peppercorn sauce, fries & salad, served medium rare

moules frites – add smoked bacon +\$5 \$25
1lb PEI mussels & fries, marinère sauce

la morue charbonnière \$45
pan seared sablefish, roasted celery root, kale & truffle veloute

pasta du jour \$28
fresh pasta from our sister restaurant 'fiore'

DESSERTS

mousse au chocolat \$9
traditional chocolate mousse

crème brûlée \$12
vanilla crème brûlée

tarte tatin \$14
served with buttermilk ice, salted caramel

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

taxes not included