

MENU DEJEUNER

from open to 5pm

SOUPS

← add green salad +\$5 →

soupe du jour \$12
ask your server

soupe à l'oignon \$18
caramelized onion, crouton, gruyère

SALADS

← **v** **salade de quinoa et d'artichauts** \$22 →
grilled artichoke, mixed green, quinoa,
orange, lemon vinaigrette

caesar coquette \$34
confit duck, romaine salad, white anchovy,
pecorino & garlic crumb

salade niçoise \$25
tuna, mixed green, green bean, confit
potato, olive, cherry tomato, soft boiled
egg, wholegrain mustard vinaigrette

SANDWICHES

← served with fries & salad, or soup of the
day →

croque monsieur – add sunny egg \$23
+\$2.5
ham, gruyère, béchamel, sourdough, fries
& salad

le burger – sub blue cheese +\$5 \$25
wagyu beef patty, burger sauce, gruyère,
arugula, onion jam, fries & salad

MAIN COURSES

← **v** **GF** **l'asperge** \$30 →
asparagus, cashew polenta, balsamic jus
& nasturtium

v **GF** **risotto de printemps** – add 3 white \$30
tiger shrimps +\$12
saffron risotto, globe artichoke barigoule,
sunchoke chips

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

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

GF **moules frites** – add smoked bacon +\$5 \$27
1lb PEI mussels & fries, marinère sauce

la truite \$34
steelhead trout, crushed fingerling potato,
grilled zucchini, lemon & dill beurre blanc

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

quiche du jour

\$19

served with fries & salad or soup of the day

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

taxes not included

