

# MENU DEJEUNER

from 12pm to 4pm

## SOUPS

add salad +\$5

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

## SALADS

- salade d'hiver** \$17  
roasted beet, mix greens, pecorino cheese, grapefruit, walnut
- salade d'endives** \$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, frites & salad
- steak frites** \$37  
6oz bavette, pink peppercorn sauce, aioli, frites & salad, served medium rare
- le chou fleur** \$29  
marinated cauliflower steak, confit potatoes, pickled shallots, salsa verde, romesco
- truite au beurre blanc** \$32  
steelhead trout, zucchini, eggplant, fennel, tarragon, lemon beurre blanc
- risotto crémeux à la truffe noire** \$44  
french black truffle, beurre noisette, asparagus, arborio rice
- pâtes du jour** mp  
feature fresh pasta from our sister restaurant 'fiore'
- brunch bowl** \$25  
ask your server

## DESSERTS

- mousse au chocolat** \$10  
traditionnal chocolate mousse
- crème brûlée** \$12  
traditional crème brûlée
- tarte au citron meringuée** \$13  
lemon meringue tart, caramel
- dessert du jour** mp  
daily offerings