

MENU DEJEUNER

from 12pm to 3pm

SOUPS

add green salad +\$5

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

SALADS

- salade d'endives** \$19
endive, st agur blue cheese, granny smith apple, candied walnut
- salade niçoise** \$22
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
- pain perdu aux tomates et champignons** – add \$18
sunny egg +\$2.5
french toast with tomato & mushroom duxelle, confit potato & salad
- le burger** – sub blue cheese +\$5 \$24
wagyu beef patty, burger sauce, gruyère, arugula, onion jam, fries & salad

quiche du jour \$17
ask your server

MAIN COURSES

- le brocoli** \$24
grilled brocoli steak, confit potatoes, fennel purée, sauce vierge
- risotto d'automne** \$28
celery root, espresso puree, parmesan, toasted hazelnut
- tartare de bison** \$28
bison tartare, gribiche sauce, egg yolk, fries & salad
- steak frites** – sub pomme purée +6 \$36
6oz flat iron, 'café de paris' butter, fries & salad, served medium rare
- moules frites** – add blue cheese +\$5 \$25
1lb PEI mussels & fries, marinère sauce
- le flétan** \$48
pan seared halibut, grilled zucchini, confit potatoe, sauce vierge
- pasta du jour** \$28
fresh pasta from our sister restaurant 'fiore'

DESSERTS

- mousse au chocolat** \$9
traditional chocolate mousse
- crème brûlée** \$10
traditional vanilla crème brûlée
- tarte tatin** \$12
served with buttermilk ice, salted caramel
- glaces & sorbets du jour** \$4 scoop
seasonal ice cream & sorbet