



DÎNER

Les Préparations Classiques

PETITE

ONION SOUP AMUSE	\$ 8.00
<i>Three Onions & Three Cheeses</i>	
BABY FIELD GREENS SALAD	\$ 8.00
<i>Goat Cheese Croquette, Sherry Vinaigrette</i>	
ROASTED BEET & MACHE SALAD	\$ 10.00
<i>Candied Walnuts, Goat Cheese, House Vinaigrette</i>	
BUTTERNUT SQUASH RAVIOLI	\$ 10.00
<i>Sage, Maple Brown Butter & Parmesan</i>	
FENNEL, ARUGULA & FRISÉE SALAD	\$ 10.00
<i>Radish, Asparagus, Lemon Truffle Vinaigrette</i>	
WARM GOAT CHEESE & CARAMELIZED ONION TARTE	\$ 9.00
<i>Tomato Fennel Salad</i>	
CHARCUTERIE	\$ 13.00
<i>Assorted Cured Meats, Seasonal Cheeses, Fruit, Condiments</i>	
SEA SCALLOP PROVENÇAL	\$ 9.00
<i>Tomato Beurre Blanc, Celeriac Herb Salad</i>	

GRANDE

SALADE NIÇOISE	\$ 17.00
<i>Seared Tuna, Haricot Vert, Tomato, Fingerling Potato, Egg, Tomato Balsamic Vinaigrette</i>	
PAN FRIED SKATE	\$ 19.00
<i>Cauliflower Gratin, Hazelnuts, Grenobloise</i>	
BEEF BOURGUIGNON	\$ 21.00
<i>Caramelized Root Vegetables, Baby Potatoes</i>	
MUSTARD CRUSTED SALMON	\$ 19.00
<i>Lentils, Sweet Garlic Jus</i>	
ROASTED ½ FREE RANGE CHICKEN	\$ 18.00
<i>Pommes Purée, Seasonal Vegetables, Chicken Jus</i>	
LE HAMBURGER	\$ 14.00
<i>Your Way with Pommes Frites</i>	
SPAGHETTI WITH SHRIMP	\$ 18.00
<i>Tomato, Broccoli Rabe, Artichokes</i>	
DUCK CONFIT	\$ 18.00
<i>Cassoulet, Garlic Sausage</i>	

SPÉCIALITÉ DE LA MAISON

STEAK FRITES

We take our steak frites seriously! Our tender hanger steak is seared at an extraordinarily high temperature, with shallot-tarragon pesto and bearnaise aioli, accompanied by a delectable, crispy stack of pommes frites.

C'est Magnifique!

🌿 \$ 24.00 🌿



qualité, liberté, amusé!

