

ENTRÉES

APPETIZERS

Escargots

French snails in garlic-herb butter

16

Poulpe Grillé

roasted & grilled Spanish octopus, piment d'ville, charred lemon, house mayonnaise & toasted bread

18

Saumon Cru*

cured, sliced Big Glory Bay salmon with lemon, chive, dill & horseradish, served with crème fraîche & crostini

18

Fromages

three cheeses, served with seasonal fruit jam & spiced nuts

20

Charcuterie

three house-made selections, served with olives, cornichons & Dijon

19

SOUPES & SALADES

Soupe à l'Oignon

onion soup, croutons & gruyère

15

Salade de Crabe

lump crab, cucumber, avocado, radish, mint, lemon-ginger vinaigrette

23

Salade d'Endives au Roquefort

Belgian endive, pear, Roquefort, walnuts, roasted beets, haricots verts, butter lettuce, house vinaigrette

16

Salade Verte

butter lettuce & house vinaigrette

8

PLATS

MAINS

Steak Frites

12oz grass-fed Angus ribeye wood-grilled, with pommes frites & your choice of: sauce au poivre, sauce Roquefort, or beurre maître d'hôtel

54

Côte de Porc

bone-in Duroc pork chop, brined & wood-grilled, with thyme beurre blanc & potatoes au gratin

40

Confit de Canard

confit Rohan duck leg, served with a frisée salad & potatoes sarladaises

40

Steak Tartare*

raw filet mignon, hand-cut & dressed, topped with quail egg yolk and served with a salade verte & pommes frites

32

Poisson Béarnaise

market fish fillet with sautéed seasonal vegetables, béarnaise sauce & fines herbes

MKT

Moules Frites

PEI mussels marinère-style, served with pommes frites

28

Royale with Cheese

hand-ground Angus beef & Gruyère on house-made ciabatta bun, with lettuce, tomato, onion & house mayonnaise

21

Bolognaise

handmade pasta & bolognaise sauce with freshly grated Parmesan & basil

20

Ratatouille

traditional Provencal stewed vegetables, served with grilled house baguette

18

SIDES

Haricots Verts . Frites . Ratatouille . Potatoes Sarladaises . Potatoes au Gratin

9 EACH