

FRUITS DE MER

*Huîtres oysters \$34.00 ½ doz.	Moules mussels \$24.00 1 doz.
Crevettes 4 shrimp \$28.00	Demi-Homard ½ lobster \$37.00

***Palourdes**
clams
\$3.00 ea.

***Petit Plateau**
½ lobster, 8 oysters, 2 shrimp,
4 clams, 8 mussels
\$98.00

***Grand Plateau**
1 lobster, 18 oysters, 6 shrimp,
6 clams, 12 mussels
\$185.00

REGIIS OVA
STURGEON CAVIAR

Traditionnel
served with traditional
accoutrements & toasted brioche
\$150.00 (1 oz.)

SALADES

Laitue
Bibb lettuce & garden herbs
with house vinaigrette
\$18.00

Salade Maraîchère au Chèvre Chaud
mixed greens, warm goat cheese,
baguette croûton & herbes de Provence
with red wine vinaigrette
\$18.00

***Salade Lyonnaise**
escarole, frisée, bacon lardons,
poached egg & Palladin croûtons
with bacon vinaigrette
\$22.50

PLATS PRINCIPAUX

***Steak Frites**
pan-seared flat iron steak,
caramelized shallots & maître d’hôtel butter,
served with French fries
\$56.00

***Rôti d’Entrecôte**
pan-roasted American Wagyu eye of the rib
with sauce Béarnaise
\$105.00

***Gigot d’Agneau**
roasted leg of lamb served with
ratatouille, crispy panisse &
extra virgin olive oil
\$58.00

Poulet Rôti
roasted chicken with sweet corn,
hen-of-the-woods mushrooms,
bacon lardons & Dijon chicken jus
\$42.00

***Truite Amandine**
sautéed Idaho rainbow trout with haricots verts,
toasted almonds & beurre noisette
\$39.00

***Sole Meunière**
sautéed Dover sole
served with sauce meunière
\$80.00

Moules au Safran
Maine bouchot mussels
steamed with white wine, Dijon mustard & saffron,
served with French fries
\$45.00

Gnocchi à la Parisienne
sautéed gnocchi with a fricassée of summer vegetables
\$29.00

Boudin Blanc
white sausage with potato purée,
dried French plums & beurre noisette
\$32.00

HORS-D’OEUVRES

Olives Marinées
marinated olives
\$8.00

Œufs Mimosa
4 deviled eggs
\$8.50

***Rillettes aux Deux Saumons**
fresh & smoked salmon rillettes
served with toasted croûtons
\$24.00

Pâté de Campagne
country style pâté with watercress,
cornichons & radishes
\$22.00

DÉBUT

Soupe à l’Oignon
caramelized sweet onions
with beef jus, country bread &
Comté cheese
\$26.00

***Tartare de Saumon**
salmon tartare, hard boiled eggs,
red onions, capers & crème fraîche,
served with toasted croûtons
\$23.50

***Tartare de Bœuf**
beef tartare with radishes, cornichons,
frisée & horseradish crème fraîche,
served with grilled pain de campagne
\$24.00

Escargots de Bourgogne
Burgundy snails, parsley-garlic butter &
Bouchon Bakery puff pastry
\$23.00

LES ACCOMPAGNEMENTS

Pommes Frites French fries \$10.00 with truffle \$19.00	Haricots Verts glazed French green beans \$12.00
--	--

Purée de Pommes de Terre potato purée \$12.00	Épinards sautéed spinach \$12.00
--	---

Maïs et Lardons
glazed corn & bacon lardons
\$15.00

FROMAGES

***Fromage du Jour**
selection of
cow, sheep or goat artisanal cheese,
with seasonal garnish
3pc. (tasting portion) \$24.00

~
**“Un repas sans fromage
c’est comme
une journée sans soleil.”**

.....
**Please hold your
device’s camera over this
QR Code to view
our digital wine list.**

