

## { PLATS PRINCIPAUX }

### FRUITS DE MER

**\*Huîtres**      **Demi-Homard**  
oysters              ½ lobster  
\$34.00 ½ doz.      \$37.00

**Crevettes**  
4 shrimp  
\$28.00

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

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

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

### REGIIS OVA OSSETRA CAVIAR

**Traditionnel**  
served with traditional  
accoutrements & toasted brioche  
\$130.00 (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

### HORS-D'OEUVRES

**Olives Marinées**  
marinated olives  
\$8.00

**Œufs Mimosa**  
4 deviled eggs  
\$10.00

**\*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

**Palourdes Marinières**  
steamed clams served with  
soffrito & grilled baguette  
croûton with tapenade  
\$25.00

**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  
\$25.00

**\*Tartare de Bœuf**  
beef tartare with radishes, cornichons,  
frisée & horseradish crème fraîche  
served with grilled pain de campagne  
\$25.00

**Escargots de Bourgogne**  
Burgundy snails, parsley-garlic butter &  
Bouchon Bakery puff pastry  
\$24.00

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

**\*Steak au Poivre**  
pan-roasted American wagyu striploin  
with sauce au poivre served with French fries  
\$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

**\*Saumon Poêlé**  
pan-seared Scottish salmon with  
wilted Arrowleaf Spinach & sauce vierge  
\$45.00

**Gnocchi à la Parisienne**  
sautéed Parisian style gnocchi  
with roasted summer squash,  
confit sweet peppers, tomato fondue,  
garden basil & Parmigiano-Reggiano  
\$29.00

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

### FROMAGES

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

~  
"Un repas sans fromage  
c'est comme  
une journée sans soleil."

### LES ACCOMPAGNEMENTS

<b>Pommes Frites</b> French fries \$12.00 with truffle \$19.00	<b>Haricots Verts</b> glazed French green beans \$12.00
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<b>Purée de Pommes de Terre</b> potato purée \$12.00	<b>Épinards</b> sautéed spinach \$12.00
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**Maïs et Lardons**  
glazed corn & bacon lardons  
\$15.00

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

