

FRUITS DE MER

*Huîtres

oysters

\$34.00 ½ doz.

Demi-Homard

½ lobster

\$37.00

Crevettes

4 shrimp

\$28.00

*Palourdes

clams

\$3.00 ea.

*Petit Plateau

½ lobster, 10 oysters,
2 shrimp, 4 clams

\$98.00

*Grand Plateau

1 lobster, 22 oysters,
6 shrimp, 6 clams

\$185.00

REGIIS OVA
OSSETRA 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

*Steak au Poivre

grilled 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

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

*Terrine de Foie Gras de Canard

with toasted baguette

\$36.00

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

*Foie Gras Poêlé

seared foie gras du jour

\$36.00

*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

FROMAGES ET
CHARCUTERIE

*Fromage du Jour

selection of cow, sheep & goat artisanal cheese,
with seasonal garnish

3pc. (tasting portion) \$24.00

6pc. (tasting portion) \$42.00

*Assiette de Charcuterie

served with pickled vegetables \$34.00

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

LES ACCOMPAGNEMENTS

Pommes Frites

French fries

\$12.00

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

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

