

{ PLATS PRINCIPAUX }

FRUITS DE MER

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

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

SALADES

Laitue
Bibb lettuce & garden herbs
with house vinaigrette
\$18.50

Salade Maraîchère au Chèvre Chaud
mixed greens, warm goat cheese,
baguette croûton & herbes de Provence
with red wine vinaigrette
\$18.50

***Salade Lyonnaise**
escarole, frisée, bacon lardons,
poached egg & Palladin croûtons
with bacon vinaigrette
\$24.00

***Steak Frites**
pan-seared flat iron steak,
caramelized shallots & maître d’hôtel butter,
served with French fries
\$65.00

***Steak au Poivre**
grilled American wagyu eye of the rib
served with French fries & sauce au poivre
\$110.00

***Gigot d’Agneau**
roasted leg of lamb
served with brown butter flageolet beans,
garlic confit & lamb jus
\$62.00

Poulet Rôti
roasted chicken served with potato purée,
melted cabbage, bacon lardons & chicken jus
\$45.00

***Truite Grenobloise**
sautéed Idaho rainbow trout with cauliflower florets,
capers, lemon suprêmes, brioche & beurre noisette
\$42.00

***Saumon Poêlé**
pan-seared Scottish salmon with French green lentils,
matignon of root vegetables & red wine jus
\$47.00

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

Gnocchi à la Parisienne
sautéed Parisian style gnocchi
with roasted winter squash, celery root, braised kale,
butternut fondue, pumpkin seeds & sage
\$32.00

Boudin Blanc
white sausage with potato purée,
dried French plums & beurre noisette
\$34.00

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
\$24.00

DÉBUT

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
\$26.00

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	Champignons de Paris button mushrooms glazed with veal jus \$15.00
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Purée de Pommes de Terre potato purée \$12.00	Épinards sautéed spinach \$12.00
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Macaroni au Gratin
macaroni & cheese
\$12.00

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

