

{ PLATS PRINCIPAUX }

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 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

***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 entrecôte steak
 with sauce au poivre served with French fries
 \$105.00

***Gigot d'Agneau**
 roasted leg of lamb with
 brown butter flageolet beans,
 garlic confit & thyme lamb jus
 \$58.00

Poulet Rôti
 roasted chicken with petits pois, lolla rosa,
 onion confit, bacon lardons & chicken jus
 \$42.00

***Saumon Poêlé**
 pan-seared Scottish salmon with cocktail artichokes,
 braised fennel, sweet carrots & barigoule emulsion
 \$45.00

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

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 served with petits pois, morel mushrooms,
 radish, Fiore Sardo & caramelized onion emulsion
 \$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
 \$25.00

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

FROMAGES

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

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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

Petits Pois
 English peas with bacon lardons
 \$14.00

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

