

# DINNER

## *Pour la Table*

**BAKED CAMEMBERT 21**  
*half wheel, fruit chutney,  
griddled baguette*

**FRUITS DE MER 95**  
*oyster, mussels, sea greens,  
scallop crudo, fish rillettes*

**CHARCUTERIE & FROMAGE 32**  
*house mustard & chutney, 3 viandes,  
3 fromages, crostini, pickles*

**GRAND AÏOLI 59**  
*fresh local vegetables, shrimp,  
mussels, tuna, hard-boiled eggs*

## *Hors d'Oeuvres & Salades*

**PAIN AU LAIT 7**  
*caraway, onion butter*

**FRENCH ONION SOUP 17**  
*gruyère, croûtons, veal broth*

**MUSHROOM SOUP 14**  
*vegan mushroom soup*

**CHICKEN LIVER PARFAIT 14**  
*fruit chutney, crostini*

**HALF DOZEN OYSTERS 21**  
*mignonette, horseradish*

**FOIE GRAS 24**  
*chef's creation*

**CERVELLE DE CANUT EN TARTE 15**  
*whipped fromage blanc, crudités, local greens*

**STEAK TARTARE**  
*cornichons, celeriac rémoulade, grilled baguette  
appetizer 19 / main 29*

**CAESAR SALAD 15**  
*anchovies, brown butter croûtons,  
lardons, parmesan*

**SALADE PARISIENNE 17**  
*heirloom tomatoes, roasted mushrooms,  
lardons, soft-boiled egg, herbed vinaigrette*

## *Les Plats*

**MERGUEZ CAILLETTE 27**  
*10oz boulette, creamy polenta,  
lime & mint crème fraîche, asparagus*

**STEAK FRITES**  
*beef fat frites, maître d'hôtel butter  
hanger 34 / tenderloin 4oz/8oz 40/58*

**CHICKEN DIJONNAISE 32**  
*chicken breast & thigh,  
parisian gnocchi, garlic spinach*

**CAPELLINI AUX LÉGUMES 20**  
*garden peas, courgette, herbes de provence,  
lemon butter sauce, parmesan*

**MOULES FRITES 27**  
*pernod, fennel, frites, herbes de provence*

**SEARED HALIBUT MEUNIÈRE 44**  
*lemon, parsley, brown butter, new potatoes*

**FRENCH ONION BURGER 23**  
*dijon, caramelized onions, gruyère, arugula*

**DUCK CONFIT 34**  
*pomme lyonnaise, apple confit*

**BŒUF BOURGUIGNON 34**  
*braised cheek, pommes aligot, haricot vert*

**SALMON EN PAPILOTE 36**  
*carrot, pearl onion, fennel, maître d'hôtel butter,  
new potatoes*

**RATATOUILLE PROVENÇALE 19**  
*tomato, zucchini, eggplant, fromage blanc*

**CÔTE DE BŒUF POUR DEUX 95**  
*36oz rib eye, garlic mashed potato,  
haricots verts, red wine jus*

*Please inform us of any allergies. We will do our utmost to accommodate,  
though we are unable to guarantee an allergen-free kitchen.*

Chef de Cuisine ( Vanessa Bélanger