



Lunette Late Night

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

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

Prix Fixe

choice of one app and main 35

FRENCH ONION SOUP 17
gruyère, croûtons, veal broth

MUSHROOM SOUP 14
vegan mushroom soup

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

STEAK TARTARE 19
cornichons, celeriac rémoulade, grilled baguette

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

CHICKEN LIVER PARFAIT 14
fruit chutney, crostini

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

STEAK FRITES 34
beef fat frites, maître d'hôtel butter, hanger

DUCK CONFIT 34
pomme lyonnaise, apple confit

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

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

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

Dessert

CRÈME BRÛLÉE 10
langues de chat

OPERA CAKE 12
espresso, chocolate

LEMON TART 10
chamomile, white chocolate whip

ICE CREAM OR SORBET 8

CHEESE PLATE 16
3 fromages, house mustard, chutney

50% OFF BOTTLES OF BUBBLES & WINES
\$12 CLASSIC COCKTAILS / \$10 GLASSES OF SPARKLING

available from 10pm, thursday to saturday

*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