

DÉCADENCE AFTER DARK

Pour la Table

- PETIT PAIN BRIOCHÉ 9
tapenade, black olives, espelette
- CHICKEN LIVER PARFAIT 18
fruit chutney, crostini
- CAESAR SALAD 17
anchovies, brown butter croûtons, lardons, parmesan
- FRENCH ONION SOUP 19
gruyère, croûtons, veal broth
- SHRIMP COCKTAIL 17
poached shrimp, cocktail sauce, lemon

- HALF DOZEN OYSTERS 24
mignonette, horseradish
- STEAK TARTARE
cornichons, celeriac rémoulade, grilled baguette
appetizer 20/main 30
- BAKED CAMEMBERT 25
half wheel, fruit chutney, griddled baguette
- CHARCUTERIE & FROMAGE 43
*house mustard & chutney, 3 viandes,
3 fromages, crostini, pickles*

Les Plats

- RATATOUILLE PROVENÇALE 24
tomato, zucchini, eggplant, fromage blanc
- FRENCH ONION BURGER 26
dijon, caramelized onions, gruyère, arugula
- BŒUF BOURGUIGNON 44
braised cheek, pommes aligot, haricots verts

- STEAK FRITES
beef fat frites, maître d'hôtel butter
bavette 41/tenderloin 4oz/6oz 44/58
- BOLOGNAISE DE CANARD 26
spaghetti, crème fraîche, sherry

Tour de France

specialty dishes from provence-alpes-côte d'azur
choice of one appetizer, main & dessert 45

HORS D'ŒUVRES

- SOUPE AU PISTOU
cannellini beans, haricots verts, fennel, russet potato

- PETIT AÏOLI
heirloom carrots, radish, cucumber, tapenade

PLATS

- BRANDADE DE MORUE
*whipped salt cod, pomme purée,
gruyère, socca*

- DAUBE PROVENÇALE
*stewed beef, carrots,
mushrooms, new potatoes*

- TIAN PROVENÇAL AU GRATIN
*courgette, aubergine, tomato,
herbes de provence, gruyère, sourdough*

DESSERTS

- TARTE TROPÉZIENNE
brioche, lavender légère

- CALISSON
almonds, candied orange peel, royal icing

Desserts

- CRÈME BRÛLÉE 12
langues de chat
- OPERA CAKE 12
espresso, chocolate
- LEMON TART 12
mascarpone whipped cream

- ICE CREAM OR SORBET 12
- PROFITEROLE FONDUE 15
orange liquor chocolate sauce, fresh fruit
- CHEESE PLATE 16
3 fromages, house mustard, chutney

50% OFF BOTTLES OF BUBBLES & WINES
\$13 COCKTAILS / \$10 GLASSES OF SPARKLING

available from 9pm-close, Thursday-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