

FRUITS DE MER

***Huîtres** **Moules**
oysters mussels
\$32.00 ½ doz. \$12.00 1 doz.

Crevettes **Demi-Homard**
4 shrimp ½ lobster
\$26.00 \$35.00

***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
\$164.00

SALADES

Laitue
Bibb lettuce & garden herbs
with house vinaigrette
\$16.50

***Salade d'Asperges**
warm green asparagus,
poached hen egg, torn croûtons,
piquillo pepper vinaigrette &
sauce Hollandaise
\$24.00

**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
\$21.00

FROMAGE

***Pianoforte**
Andante Dairy's Saint-Marcellin
style cow cheese, served with
toasted croûtons
\$21.00

~
"Un repas sans fromage
c'est comme une journée
sans soleil."
~



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

PLATS PRINCIPAUX

***Steak Frites**
pan-seared flat iron steak,
caramelized shallots & maître d'hôtel butter,
served with French fries
\$55.00

***Rôti d'Entrecôte**
pan roasted American Wagyu eye of the rib
with pommes darphin & sauce Bearnaise
\$185.00 (serves two)

***Gigot d'Agneau**
roasted leg of lamb served with chickpeas,
fava beans, carrots, merguez sausage,
garlic confit & lamb jus
\$54.00

Poulet Rôti
roasted chicken with English peas,
morel mushrooms, onion confit & chicken jus
\$39.00

***Saumon en Écailles de Pommes de Terre**
potato scaled Scottish salmon, melted leeks,
new crop potatoes & fines herbes cream
\$44.00

***Truite Amandine**
sautéed Idaho rainbow trout with haricots verts,
almonds & beurre noisette
\$38.00

Moules au Safran
Maine bouchot mussels steamed with white wine,
Dijon mustard & saffron, served with French fries
\$42.00

Gnocchi à la Parisienne
sautéed gnocchi with a fricassée of spring vegetables
\$28.00

Boudin Blanc
white sausage with potato purée,
dried French plums & beurre noisette
\$32.00

***Croque Madame**
grilled ham & cheese sandwich
on brioche with a fried egg & sauce Mornay,
served with French fries
\$29.50

HORS-D'OEUVRES

Olives Marinées
marinated olives
\$8.00

Œufs Mimosa
4 deviled eggs
\$8.00

***Rillettes aux Deux Saumons**
fresh & smoked salmon rillettes
served with toasted croûtons
\$19.50

Pâté de Campagne
country style pâté with watercress,
cornichons & radishes
\$22.00

Terrine de Foie de Volaille
chicken liver mousse with
toasted baguette
\$21.00

DÉBUT

Soupe à l'Oignon
caramelized sweet onions
with beef jus, country bread &
Comté cheese
\$22.50

***Tartare de Saumon**
salmon tartare, hard boiled eggs,
red onions, capers & crème fraîche,
served with toasted croûtons
\$19.75

***Tartare de Bœuf**
beef tartare with radishes, cornichons,
frisée & horseradish crème fraîche,
served with grilled pain de campagne
\$23.50

Escargots de Bourgogne
Burgundy snails, parsley-garlic butter &
Bouchon Bakery puff pastry
\$22.00

Os à Moelle
pan-seared bone marrow with veal jus,
garlic confit & toasted pain de campagne
\$36.00

REGIIS OVA STURGEON CAVIAR

Traditionnel
served with traditional
accoutrements & toasted brioche

* Ossetra
\$120.00 (1 oz.)

* Hybrid
\$105.00 (1 oz.)

LES ACCOMPAGNEMENTS

Pommes Frites **Haricots Verts**
French fries glazed french green
\$10.00 beans
with truffle \$12.00
\$19.00

**Purée de Pommes
de Terre** **Épinards**
potato purée sautéed spinach
\$12.00 \$12.00

Morilles aux Petit Pois
morel mushrooms with English peas
\$16.00