FRUITS DE MER

- *Huîtres
  oysters
  $32.00 1/2 doz.
- Moules
  mussels
  $12.00 1 doz.
- Crevettes
  4 shrimp
  $26.00
- *Palourdes
  clams
  $5.00 ea.
- *Petit Plateau
  1/2 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 Marsalichiére au
  Chèvre Chaud
  mixed greens, warm goat cheese,
  baguette croûtons & herbes de Provence
  with red wine vinaigrette
  $18.00
- *Salade Lyonnaise
  escarole, frisée, bacon lardons,
  poached egg & Palladin croûtons
  with bacon vinaigrette
  $21.00

FROMAGES

- Fromage du Jour
  selection of cow, sheep or goat
  artisanal cheese,
  served with apricot chutney,
  marcona almonds & toasted ciabatta
  3pc. (tasting portion) $21.00
  6pc. (tasting portion) $39.00
  “Un repas sans fromage c’est comme une journée sans soleil.”

REGIIS OVA STURGEON CAVIAR

- Traditionnel
  served with traditional
  accoutrements & toasted croûtons
  - *Osestra
    $120.00 (1 oz.)
  - *Hybrid
    $105.00 (1 oz.)

HORS-D’ŒUVRES

- 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
- *Terrine de Foie Gras de Canard
  with toasted baguette
  $34.00
- 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
  $22.50
- *Foie Gras Sauté
  seared foie gras du jour
  $34.00
- *Tartare de Boeuf
  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

LES ACCOMPAGNEMENTS

- Pommes Frites
  French fries
  $10.00
  with truffle
  $19.00
- Purée de Pommes de Terre
  potato purée
  $12.00
- Épinards sautéed spinach
  $12.00
- Morilles aux Petit Pois
  morel mushrooms with English peas
  $16.00

* THOROUGH COOKING FOOD OF ANIMAL ORIGIN, INCLUDING BUT NOT LIMITED TO BEEF, EGGS, FISH, LAMB, MILK, POULTRY, OR SHELLSTOCK REDUCES THE RISK OF FOODBORNE ILLNESS. YOUNG CHILDREN, THE ELDERLY AND INDIVIDUALS WITH CERTAIN HEALTH CONDITIONS MAY BE AT A HIGHER RISK IF THESE FOODS ARE CONSUMED RAW OR UNDERCOOKED. PLEASE NOTE PEANUT OIL IS COMMONLY USED IN OUR KITCHEN.