



## Hors D'oeuvres

### moules à la Normande et frites

PEI mussels steamed with white wine, leeks, cream & lardons with garlic & chive frites

### huîtres

oysters on the half shell

### chicken liver mousse

truffle honey, fleur de sel, grilled bread

### canard confit

pulled duck confit, roquefort vinaigrette, poached pear, walnuts, figs, mesclun, arugula

### salade de mama

duo of beets, horseradish vinaigrette, watercress, red onion, cherry tomato, toasted walnut

### niçoise

tuna carpaccio, soft boiled quail egg, french beans, pickled shallot, fingerling potato, cherry tomato concassé, mustard onion vinaigrette

## Plats de Dèjeuner

### steak frites

10oz prime striploin, caramelized shallots, maître d' hôtel butter & frites

### quiche du jour

daily selection

### crêpes du jour

daily selection

### bistro burger

ground chuck, aioli, bacon, gruyère, arugula, wine braised shallots

### croque madame

toasted ham & cheese sandwich on french bread, fried egg & mornay sauce served with frites

### macaroni au gratin

classic mac 'n' cheese with a bread crumb gratinée

## Coqtails

### mimosa

orange juice & sparkling wine

### limosa

limoncello, grapefruit juice, sparkling wine

### speciality coffee

ask your server for a list of our speciality coffees

## Plats de Petit Dèjeuner

### eggs benedict

with local ham, served with a choice of duck fat rösti or salad

### herbivore's benny

grilled tomato benny, served with greens

### lobster benny

with sautéed atlantic lobster, served with a choice of duck fat rösti or salad

### "quack and cluck" benny

with house cured duck confit, served with a choice of duck fat rösti or salad

### blueberry pancakes

flambé bananas, caramel sauce, oulton's farm bacon

### brioche french toast

with double smoked oulton's farm bacon



## À Côté

### frites

garlic, chives, parm

Chef de Cuisine - Jeremy Beeton  
Sous Chef- Luc Hashey