

# Hors D'oeuvres

tartare de thon our signature tuna tartare, grilled bread

#### moules à la Normande et frites

PEI mussels steamed with white wine, leeks, cream & applewood-smoked bacon with duck fat frites

#### foie gras mousse

served with bread & a house compote

#### steak tartare classically prepared, grilled bread

huîtres

#### oysters on the half shell

## Soupe & Salades

### soupe à l'oignon

classic "gratinée"	onion soup
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#### salade frisée

warm frisée, lardons, shallot, soft poached egg, radicchio, maple bacon vinaigrette

#### salade de canard confit

pulled duck confit, roasted hazelnuts, beets, mesclun & baby arugula, blue cheese dressing

#### salade niçoise

yellowfin tuna, seared rare, boiled egg, cherry tomato, olive, fingerling potato, red wine vinaigrette

### Plats Pour Deux

#### fromages

17/28

Chef's selection of artisanal cheeses, house made compotes and nuts

#### charcuterie

Chef's selection of house cured meats, served with bread and compotes



	coqtails	
14	mimosa orange juice & sparkling wine	9
14	limosa limoncello, grapefruit juice, sparkling wine	10
14	speciality coffee ask your server for a list of our speciality coffees	
15	Plats de Petit Dèjeuner	
3/ea	eggs benedict with local ham, served with a choice of duck fat rösti or salad	16
11	herbivore's benny grilled tomato benny, served with greens	15
13	lobster benny with sautéed atlantic lobster, served with a choice of duck fat rösti or salad	19
14	"quack and cluck" benny with house cured duck confit, served with a choice of duck fat rösti or salad	16
15	blueberry pancakes flambé bananas, caramel sauce, oulton's farm bacon	15
	brioche french toast with double smoked oulton's farm bacon	14
	Plats de Dèjeuner	
7/28	steak frites 10oz prime striploin, caramelized shallots, maître d' hôtel butter & frites	32
19	quiche du jour daily selection	14
	crêpes du jour daily selection	15
	croque madame toasted ham & cheese sandwich on brioche, fried egg & mornay sauce served with frites	15
	steak tartine thinly sliced beef on marble rye, gruyère cheese, topped with a fried egg, served with frites	18

Chef de Cuisine - Andrew MacDonald