



Hors D'oeuvres

moules à la Normande et frites	13
PEI mussels steamed with white wine, leeks, cream & applewood-smoked bacon with duck fat frites	
tartare de thon	13
our signature tuna tartare, grilled bread	
escargot bourguignon	9
snails sizzling in garlic butter	
foie gras mousse	13
served with bread & a house compote	
os à moelle	15
veal bone marrow, jam, toasted baguette	
steak tartare	15
our signature steak tartare, grilled bread	
homard	21
chilled lobster salad, tarragon & citrus aioli	
oeuf en meurette	14
pork belly, soft poached egg, red wine sauce, bone marrow croutons	
huîtres	3/ea
oysters on the half shell	

Soupe & Salades

soupe à l'oignon	11
classic "gratinée" onion soup	
salade niçoise	13
seared rare tuna with a sesame crust, potatoes, hard egg, red onion, tomatoes, green beans & black olives	
salade lyonnaise	11
lardons, frisée lettuce, bone marrow croutons, soft poached egg, dijon vinaigrette	
salade de canard confit	13
pulled duck confit, roasted hazelnuts, beets, mesclun & baby arugula, blue cheese dressing	
salade verte	9
bibb lettuce with garden herbs, brioche croutons	

Lunch

croque monsieur	17
ham & cheese sandwich, topped with broiled mornay sauce & gruyère cheese, with frites	
quiche du jour	14
daily selection	
crêpes du jour	15
daily selection	
steak sandwich	17
thinly sliced beef on marble rye, gruyère cheese, topped with a fried egg, served with frites	
bistro burger	20
dry aged & house ground brisket, béarnaise aioli, aged cheddar, arugula, served with frites	
steak frites	32
10oz prime striploin, caramelized shallots, maître d' hôtel butter & frites	

Accompaniments

frites	7
duck fat, sprinkled with parmesan, truffle aioli	
macaroni au gratin	7
macaroni gratin	
haricots verts almondine	7
green beans, toasted almonds, beurre noisette	

Charcuterie

house made charcuteries, served with bread & assorted house pickles	17
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Fromage

chef's favourite cheeses of the moment, served with bread and compotes	14 pt / 26 gd
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Beer on tap - 16 oz

Garrison 'Hoppy Buoy' - 7.50

Angry orchard Cider - 8.50

Big Spruce 'Cereal Killer' stout - 8.50