



Hors D'oeuvres

- moules à la Normande et frites** 14
PEI mussels steamed with white wine, leeks, cream & lardons with garlic & chive frites
- steak tartare** 15
classically prepared, grilled bread
- choux de bruxelles** 12
brussels sprouts, lardons, maple butter, candied pecan, brie
- chicken liver mousse** 12
truffle honey, fleur de sel, grilled bread
- huîtres** 3/ea
oysters on the half shell

Plats Pour Deux

- fromages** 17/28
Chef's selection of artisanal cheeses, house made compotes and nuts
- charcuterie** 19
Chef's selection of house cured meats, served with bread and compotes

À Côté

- macaroni au gratin** 7
classic mac 'n' cheese with a bread crumb gratinée
- frites** 7
garlic, chives, parm
- haricots verts almondine** 7
green beans, brown butter, garlic, shallots

Salades

- canard confit** 16
pulled duck confit, roquefort vinaigrette, poached pear, walnuts, figs, mesclun, arugula
- salade de mama** 13
duo of beets, horseradish vinaigrette, watercress, red onion, cherry tomato, toasted walnut
- niçoise** 15
tuna carpaccio, soft boiled quail egg, french beans, pickled shallot, fingerling potato, cherry tomato concassé, mustard onion vinaigrette

Plats de Dèjeuner

- steak frites** 32
10oz PEI Blue Dot striploin, sauce périgueux, frites
- croque madame** 15
toasted ham & cheese sandwich on french bread, fried egg & mornay sauce served with frites
- crêpes du jour** 15
daily selection
- quiche du jour** 14
daily selection
- bistro burger** 19
ground chuck, aioli, bacon, gruyère, arugula, wine braised shallots



Chef de Cuisine - Jeremy Beeton
Sous Chef - Luc Hashey