



## 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 la mère** 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
- gnudi** 22  
asparagus purée, artichoke, toasted almond, gruyère, asparagus tops
- crêpes du jour** 15  
daily selection
- quiche du jour** 14  
daily selection



Chef de Cuisine - Jeremy Beeton  
Sous Chef - Luc Hashey