



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
- 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 de Dèjeuner

- steak frites** 32
14 10oz prime striploin, caramelized shallots, maître d' hôtel butter & frites
- crêpes du jour** 15
14 daily selection
- croque madame** 15
14 toasted ham & cheese sandwich on brioche, fried egg & mornay sauce served with frites
- bistro burger** 19
15 house ground brisket, horseradish, arugula, pickled red onion, tomato jam, dijon served with frites
- steak tartine** 18
thinly sliced beef on marble rye, gruyère cheese, topped with a fried egg, served with frites
- quiche du jour** 14
3/ea daily selection

Plats Pour Deux

- fromages** 17/28
14 Chef's selection of artisanal cheeses, house made compotes and nuts
- charcuterie** 19
15 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
7 duck fat, sprinkled with parmesan, truffle aioli
- roasted brussels sprouts** 7
7 red wine vinegar, butter