TO START

SOUP OF THE DAY – 8
FRENCH ONION SOUP gruyère cheese, crouton – 12
ALBACORE TUNA NIÇOISE tomato dressing – 14 / 20
CRISPY FISH CAKE jalapeño salsa – 14
RABBIT TERRARE apple compote, toasted baguette – 15
STEAK TARTARE quail egg, pomme gaufrette – 18
MUSHROOMS ON TOAST creamy mushrooms, brioche – 18

SEAFOOD PLATTER
chef’s selection of shellfish & seafood tower

tableau plateau – 75
le grand plateau – 110

FROM THE SEA

OYSTERS
kusshi – 4
west coast – 3
east coast – 4

SHELLFISH
moules frites – 24
grilled calamari & prawns – 18
shrimp cocktail – 16

THE MAINS

STEAK Frites – 26
8oz grilled sirloin, watercress, red wine sauce

ROASTED DUCK BREAST – 26
wheat berry, kale, fork mashed squash, citrus scented jus

STEELHEAD TROUT – 20
quinoa & almond, dill, capers, lemon yogurt sauce

BUCKETMILK FRIED CORNISH HEN – 22
mashed potato, gravy, biscuit

PORK TENDERLOIN – 26
celeriac mash, brussel sprouts, chimichurri sauce

TAGLIATELLE PASTA – 20
cauliflower cream, crispy capers, lemon, breadcrumbs

ON THE SIDE

GARDEN SALAD lemon & olive oil, pickled veggies – 6
FRITES hand cut kennebec, garlic aioli – 6
BRUSSEL SPROUTS roasted, chili, garlic – 6
MUSHROOMS shallots, fried capers – 6
POTATOES red nugget, rosemary salt – 6
POUTINE hand cut fries, gravy, curds – 8

CHEESE & CHARCUTERIE

cheese & charcuterie plate – 18
charcuterie plate, a selection of 3 – 16
cheese plate, a selection of 3 – 16

ON THE SIDE

GARDEN SALAD lemon & olive oil, pickled veggies – 6
FRITES hand cut kennebec, garlic aioli – 6
BRUSSEL SPROUTS roasted, chili, garlic – 6
MUSHROOMS shallots, fried capers – 6
POTATOES red nugget, rosemary salt – 6
POUTINE hand cut fries, gravy, curds – 8

MARC-ANDRÉ CHOQUETTE Executive Chef

Please advise your server of any food allergies. Parties of 8 or more are subject to 18% gratuity. The consumption of raw oysters poses an increased risk of foodborne illness.