

# LE DÎNER

We proudly use local & organic produce when available as well as grass-fed beef & free-range poultry.

## APPETIZERS

**soupe du jour 8.50**

**french onion soup 9.50**

**6 escargots 9**

**ménage à trois cheese plate**

[selection of the day]

With Candied walnut, baked apple cinnamon & balsamic glaise **14**

**salmon toasts**

toasted baguette in olive oil, topped with smoked salmon, sour cream, dill, lemon and capers **12**

**country paté plate 12**

**beef tartare au couteau**

traditional raw filet mignon, dijon mustard, shallots, capers, parsley, egg yolks, olive oil, ketchup, tabasco, Worcestershire sauce **14**

**spicy tuna tartare**

with chilli paste, avocado purée & mango coulis **12**

**caprese salad**

with heirloom tomatoes, fresh burrata cheese, basil yogurt, micro greens & balsamic glaze **12**

**prosciutto bruschetta**

toasted bread topped with prosciutto, tomato, mozzarella & olive oil **12**

**local fish tacos 12**

**jumbo lump crab cake**

with corn, cilantro & roasted peppers on a bed of arugula & chipotle aioli **12**

**cheese fondue (for 2)**

served with baguette & sliced apples **16**

## LES SALADES

**warm chicken salade**

with croutons, cheese & tomatoes **15**

**niçoise**

white tuna, white anchovies, tomatoes, hard boiled eggs, potatoes & roasted bell peppers **15**

**smoked trout**

on greens, capers, goat cheese, mango & lemon **15**

**grilled wild alaskan salmon**

roasted bell peppers, tomatoes, mango & candied walnuts **16**

**chèvre chaud**

warm goat cheese croutons, candied walnuts & fresh tomatoes **15**

**hermosa fitness**

grilled chicken, scrambled egg whites, tomatoes & asparagus **15**

**fraîche**

on arugula, grilled shrimps, smoked salmon, capers, grilled almonds, balsamic vinaigrette **16**

## SAVORY CRÊPES

Served with baby greens salad / Made with gluten-free crêpe batter

**farmer**

goat cheese, asparagus, spinach, walnuts, avocado & tomatoes **15**

**marocaine**

jack cheese, spicy lamb sausage & madeira mushroom sauce **16**

**normandie**

goat cheese, spinach, prosciutto, grilled onions & sour cream **15**

**nordique**

smoked salmon, a creamy dill lemon sauce, tomatoes & jack cheese **16**

**exquise**

melted brie cheese over tomatoes & ham & topped with basil sauce **15**

**marine**

fresh scallops & shrimp prepared in a white wine clam sauce with mushrooms & tomatoes **16**

**vendôme**

chicken breast, bacon, potatoes & mushroom in a Cognac black pepper sauce **15**

**filet mignon**

a creamy blue cheese crêpe topped with filet mignon in a Porto wine mushroom sauce **17**

**parisienne**

chicken breast topped with swiss, mushroom & green onions in a béchamel sauce **15**

**saint pierre**

sweet batter crêpe with crab meat, shrimp, tomato, bell pepper & jack cheese **16**

## LES BURGERS

**chicken burger**

chicken breast with bacon, heirloom tomatoes, butter lettuce, cheddar & chili mayonnaise on a brioche bun **15**

**lamb burger**

with heirloom tomatoes, arugula, mint, feta cheese & cucumber yogurt on brioche bun **18**

**veggie burger**

homemade rice patty, roasted almonds & sautéed mushrooms with arugula, tomato, avocado & chilli mayo, swiss, jack cheese **16**

**tft**

grass-fed beef burger with heirloom tomatoes, butter lettuce, caramelized onions, blue cheese aioli & smoked Gouda on a brioche bun **16**

**cdlc**

grass-fed beef burger, with sautéed mushroom, brie cheese, dijon mustard and one egg over easy on a brioche bun **15**

**le crab**

jumbo lump crab burger with heirloom tomatoes, arugula, basil aioli & cole slaw on a brioche bun **17**

## PASTA

**pasta carbonara**

ham, Chardonnay cream sauce, garlic & parsley **15**

**pasta alfredo**

fresh basil & tomatoes in an alfredo sauce **12** (add chicken 4)

**pasta bolognaise**

ground beef in our homemade tomato basil bolognaise sauce (made with grass-feed beef) **15**

**pasta a la diable**

spicy tomato basil sauce with chorizo & spicy chicken sausage **16**

**fettuccine with shrimp 17**

## RISOTTO

**vegetarian risotto**

assorted seasonal vegetables & pesto broth **16**

**filet mignon risotto**

wild mushrooms with a Porto wine sauce **24**

**seafood risotto**

scallops, shrimp & fresh/smoked salmon in a saffron sauce **25**

## ENTRÉES

**grass-fed beef filet mignon**

in a Bourbon sauce with potato gratin & market vegetables **29**

**honey duck**

whole duck breast cooked with dijon mustard & honey, served with potato gratin and greens **25**

**beef bourguignon**

stew marinated in a red wine sauce, served with mashed potatoes **18**

**grilled wild alaskan salmon**

crusted with purple mustard & spiced citrus, with spiced citrus tomato ragu, potato gratin & market vegetables **25**

**chicken dijon**

in tarragon mustard sauce with potato gratin & market vegetables **17**

**lamb bim bam boum**

lamb chops cooked with mushroom madeira wine sauce, served with mached potatoes & greens **24**

## WEEKLY SPECIALS

**MONDAY-FRIDAY**

happy hour  
3pm-6pm

**MONDAY**

1/2 off all  
bottles of wine

**TUESDAY & FRIDAY**

all-you-can-eat  
mussels  
(10 different sauces)  
served with a portion of fries  
\$25 per person

**THURSDAY**

3-course  
prix fixe menu  
\$29 per person