

LE DÎNER

We proudly use local and organic produce when available as well as grass-fed beef and free-range poultry. **V** Vegetarian **VN** Vegan

APPETIZERS

- soupe dujour 8.5 **V**
- tomato basil soup 8.5 **V**
- french onion soup 9.5
- 6 escargots 9.5
- ménage à trois cheese plate 14
[selection of the day]
with candied walnuts, port wine apples and balsamic glaze
- authentic cheese fondue 18
(For 2 people) served with baguette and sliced apples
- country paté plate 13
- filet mignon tartare au couteau 15
traditional raw filet mignon, dijon mustard, shallots, capers, parsley, egg yolks, olive oil, ketchup, tabasco, Worcestershire sauce
- spicy tutna tartare 14
with chilli paste and avocado purée
- caprese salad 12 **V**
with tomatoes, fresh burrata cheese, basil yogurt and balsamic glaze
- prosciutto bruschetta 14
toasted bread topped with prosciutto, tomato, mozzarella and olive oil
- jumbo lump crab cake 13
made with real crabe meat with corn, cilantro and bell peppers on a bed of arugula and chipotle aioli
- salmon toasts 14
toasted baguette in olive oil, topped with smoked salmon, sour cream, dill, lemon and capers

LES SALADES

- warm chicken salade 16
with croutons, cheese and tomatoes
- niçoise 16
white tuna, white anchovies, tomatoes, hard boiled eggs, potatoes and roasted bell peppers
- vegan salad 15 **VN**
arugula topped with sautéed market vegetables, toasted almonds and homemade balsamic vinaigrette
- grilled wild alaskan salmon 18
roasted bell peppers, tomatoes, mango and candied walnuts
- chèvre chaud 15 **V**
warm goat cheese croutons, candied walnuts and fresh tomatoes
- hermosa fitness 16
grilled chicken, scrambled egg whites, tomatoes and asparagus
- fraîche 18
arugula, grilled shrimps, smoked salmon, capers, grilled almonds, balsamic vinaigrette

SAVORY CRÊPES

(made with gluten-free crêpe batter)
served with baby greens salad

- farmer 16 **V**
goat cheese, asparagus, spinach, walnuts, avocado and tomatoes
- marocaine 17
jack cheese, spicy lamb sausage and madeira mushroom sauce
- normandie 15
goat cheese, spinach, prosciutto, grilled onions and sour cream
- nordique 17
smoked salmon, creamy dill lemon sauce, tomatoes and jacke cheese
- exquise 15
melted brie cheese over tomatoes, ham, topped with basil sauce
- marine 18
fresh scallops and shrimp prepared in white wine clam sauce
- vendôme 17
chicken breast, bacon, potatoes and mushroom in Cognac black pepper sauce
- filet mignon 19
creamy blue cheese crêpe topped with filet mignon in Porto wine mushroom sauce
- parisienne 16
chicken breast topped with swiss, mushroom and green onions in béchamel sauce
- saint pierre 17
sweet batter crêpe with crab meat, shrimp, tomato, bell pepper and jack cheese

LES BURGERS

served with baby greens salad and potato gratin

- chicken burger 15
chicken breast with bacon, tomatoes, cheddar and chili mayonaise on brioche bun
- le crab 18
jumbo lump crab burger with real crab meat, tomatoes, arugula, basil aioli on brioche bun
- tft 16
grass-fed beef burger with tomatoes, butter lettuce, caramelized onions, blue cheese aioli and swiss on brioche bun
- cdlc 15
grass-fed beef burger with sautéed mushroom, brie cheese, dijon mustard and over easy egg on brioche bun

PASTA

- pesto fettuccini with shrimp 17
topped with grilled shrimps and Parmesan cheese
- pasta carbonara 15
ham, Chardonnay cream sauce, garil and parsley
- pasta alfredo 13 **V**
fresh basil and tomatoes in alfredo sauce (add chicken + \$4, add shrimp + \$6)
- pasta bolognaise 15
ground beef in our homemade tomato basil bolognaise sauce (made with grass-fed beef)
- vegan pasta 16 **VN**
marinara basil sauce with asparagus, mushroom, grilled onions and yellow squash

RISOTTO

- vegetarian risotto 16 **V**
assorted seasonal vegetables with pesto broth
- filet mignon risotto 25
wild mushrooms with Porot wine sauce
- seafood risotto 26
scallops, shrimp and fresh/smoked salmon in saffron sauce

ENTRÉES

served with seasonal market vegetables

- grass-fed beef tenderloin 29
served with potato gratin, market vegetables and sauce
- beef bourguignon 19
stew marinated in red wine sauce, served with mashed potatoes
- grilled wild alaskan salmon 26
crusted with purple mustard with spiced citrus tomato ragu, potato gratin and market vegetables
- chicken dijon 17
in tarragon mustard sauce with potato gratin and market vegetables
- lamb bim bam boom 25
lamb chops cooked with mushroom madeira wine sauce, served with mashed potatoes and greens

WEEKLY SPECIALS

MONDAY-FRIDAY
happy hour
3pm-6pm

MONDAY
1/2 off
all bottles of wine

TUESDAY
all-you-can-eat
mussels & fries
(4 different sauces)
\$25 per person

WEDNESDAY
no corkage fee

THURSDAY
3-course
prix fixe menu
\$29 per person

