



Cover Charge \$35

BIENVENUE | Welcome

Club Sardine, pectine citron et romarin
Club sandwich, lemon gel and rosemary

Langue de Bœuf Croustillante en Goujons,
Concassé de Tomate et Mayocreme aux Herbes
*Tender ox tongue, crispy like fries, fiery tomato concasse,
mild herbed mayonnaise cream*

HORS D'OEUVRES | Appetizers

(Choose One)

LA MER | Sea

Bisque de Homard
Lobster Bisque

Gambas Tigre en Beignet, Legumes croquants
et Vinaigrette Coriandre Gingembre Piquante
*Tiger shrimp tempura, crunchy pickled vegetables
spicy coriander ginger vinaigrette*

Tartare de Thon Ahi, Persil Façon
Arlequin, frites de legumes*
Hand-cut ahi tuna, parsley like a harlequin, vegetable fries

Saumon gravlax aux radis rouge et ciboulette*
Salmon gravlax with red radish and chive

LA TERRE | Land

La potage du jour Vegetarian (v)
Delicious vegetarian soup prepared daily

Escargots et Champignons Sauvages, Royal d'Ail Noir,
Bouillon d'Herbes
Escargots and wild mushrooms, black garlic custard, herbal broth

Paté en Croute « Marie-Isabelle Macquet »,
mouseline Choux Rouge-Myrtille
*“Marie-Isabelle Macquet” home-style paté in savory dough,
red cabbage-blueberry mouseline*

Œuf Croquant Coulant et Champignons Sauvages
et Sauce Mondeuse*
Crispy egg, creamy yolk, wild mushrooms and Savoy wine sauce

PLAT PRINCIPAL | Mains

(Choose One)

Salade de Saison* (v)
*hard boiled egg, green beans, tomatoes, potatoes, black olives, extra-virgin olive oil vinaigrette
Optional: Ahi tuna, anchovies*

Gnocchi de Pomme de Terre et Champignons de Paris,
Consommé Mousse de Lait (v)
Potato gnocchi, button mushrooms, creamy consommé

LA MER | Sea

Biscuit de Vivaneau et St. Jacques sur une Fine Tranche de Pain Grillé,
Jus des Carcasses*
Red snapper & scallop mouseline, on a thin toasted bread slice, lemon grass lobster sauce

St. Jacques Roties, Jus d'Artichaud et Purée Potiron, Orzo de Legumes*
Roasted jumbo scallops, artichoke jus and pumpkin purée, vegetable orzo

Cabillaud, Caviar de Legumes, Jus d'Herbes et Tomate Vierge aux Olives
Cod fish filet, vegetable caviar, herbal jus, virgin tomato and olives

LA TERRE | Land

Paupiette de Veau au Genievre, Oignons doux,
Polenta cremeuse facon Capucin
Stuffed veal roll, juniper berry, sweet onions, creamy polenta “Capucin” style

Magret de Canard, Sauce comme un Grand Veneur, Polenta Cremeuse*
Seared fat duck breast, duck gravy grand veneur-style, creamy polenta

Filet de Porc Roti, Jus Reduit Sabayon Café,
Tarte Champignons, Pomme Cocotte*
Roasted pork tenderloin, rich jus, coffee sabayon, mushroom tart and roasted potato

Dinner includes one main course. Please enjoy any additional mains for \$15.

*Consuming undercooked or raw meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

~DESSERTS~



(Choose One)

Ile Flottante Citron-Praline Rose
« comme le Chef l'aime »
Floating island lemon-pink praline “As the Chef likes it”

Parfait Chartreuse
*Chocolate and Chartreuse liquor scented cream,
Emmanuel Renaut*

Tarte Chocolat-Menthe
Chocolate-mint tartlet

Sablé, Agrumes et noisette
Citrus, hazelnut, sweet short dough

Ananas roti aux Epices
spice roasted pineapple, sweet toast

(v) Vegetarian