

ROYALE

Monday - Thursday 4pm - 10pm | Friday 3pm - 11pm | Saturday 10am - 11pm | Sunday 10am - 9pm

LES HORS D'OEUVRES

TENDER LEAVES & ARTICHOKES
avocado, confit tomato,
tarragon vinaigrette **15**

ROASTED BEETROOT & MINT
dancing goats chèvre, pistou, almonds **15**

LYONNAISE SALAD
frisée, lardons, poached egg, tomato,
roasted garlic vinaigrette **17**

SALADE CÉSAR
anchovy dressing, grana padano, double
smoked bacon **15**



FRENCH ONION SOUP
gruyère, croutons, chives **13**

ROYALE SOUP
changes daily **11**

AAA STEAK TARTARE
traditional garnishes,
crostinis, egg yolk **19**

WILD SALMON TARTARE
ginger & lime dressed,
capers, chives **17**



CORN CRUSTED FROGS LEGS
garlic & chili aioli, lemon, cilantro **17**

SHRIMP COCKTAIL ROYALE
sauce marie rose, brandy,
fresh horseradish **15**

SIDESTRIPE PRAWN CEVICHE
grilled potato, lime, avocado cream **17**

ESCARGOT
garlic butter, fresh herbs **15**

POUR LA TABLE

STEAMED MUSSELS & FRIES

MARINIÈRE
white wine, herbs, shallots **25**

SESAME GINGER
garlic, scallions, soy **25**

OYSTERS
EAST & WEST COAST
red wine mignonette, lemon
3 Per Piece | 18 Half Dozen

BAKED MUSSELS
garlic, tarragon, bread crumbs **15**

BAKED CAMEMBERT & BAGUETTE
stone fruit chutney, toasted almonds,
white balsamic **19**

FOIE GRAS TORCHON
toasted brioche, apricot preserve, smoked salt **21**

ARTISAN CHEESES
selection of three cheeses, preserve **17**

CHARCUTERIE
daily selection, our mustard, pickles
17 Half | 31 Full

DUCK WINGS 'A L'ORANGE
blue cheese, ranch, beets **15**

ROYALE POUTINE
smoked meat, béarnaise, cheese curds **17**

POUTINE CHAMPIGNON
mushrooms, béarnaise, cheese curds **13**

PLATEAU DE "FRUITS DE MER"
oysters, shrimp cocktail, ceviche,
tuna tartare **51**

LES ENTREES

MEDITERRANEAN SEA BASS
parsley & potato purée, sauce vierge,
spinach **29**

PAN SEARED RED SPRING SALMON
warm niçoise salad, olive oil, fine herbs **31**

AHI TUNA, SEARED RARE
watermelon, basil & feta salad **37**

SEARED SCALLOPS & CONFIT
OF PORK BELLY
truffle cauliflower, summer corn & potato,
apple cider gastrique **35**

HERBS DE PROVENCE MARINATED
CHICKEN 'SPATCHCOCK'
lemon & herb marinade, whipped potato,
asparagus **29**

YUKON GOLD POTATO
GNOCCHI 'A LA PARISIENNE'
sauce béchamel, spring peas & mint **24**

PINE MUSHROOM RAVIOLI
herbed cheese, brown butter, fresh herbs **25**

GRILLED ROSEMARY SMOKED LAMB RUMP
tomato, red onion & arugula, chimichurri,
roasted fingerlings **37**

CRISPY CHICKPEA PANISSE
vegetable fricasse, mushrooms, vierge **23**

'STEAK FRITES'
AAA Alberta Beef, café de paris butter,
marinated tomatoes

FLAT IRON (10OZ) 35

STRIP LOIN (9OZ) 43

LES BURGERS

served with fries. add bacon or egg for \$2

BURGER ROYALE
gouda cheese, mushroom, mustard aioli **19**

GRILLED CHICKEN
basil pistou, caramelized onions, tomato **17**

BLACK BEAN, MUSHROOM & BRIE
carrot, brioche bun, basil **17**

MUSHROOMS & SMOKED MEAT SANDWICH
grilled sourdough, café au lait,
pickled onions **17**

L'ACCOMPAGNEMENT

SAUTÉED
MUSHROOMS
'café au lait' **13**

ASPARAGUS
butter glazed **9**

FRITES & AIOLI
fries, aioli **7**
add sauce béarnaise \$3

HAPPY HOUR

get the Royale treatment
4pm to 6pm daily

Feature Still & Sparkling
Wines by the Glass **5**

Vermouth & Apéritif **5**

Cocktails **5**

