

APPETIZERS

SALADE LYONNAISE
frisée, lardons, poached egg, tomato,
roasted garlic vinaigrette **18**

SALADE DE MESCLUN (V)(GF)
artisan mixed greens, tomato confit,
red onion, artichokes, avocado,
roasted garlic vinaigrette **16**

SALADE DE CHÈVRE (V)
spinach, garlic croquette,
goat cheese, tomato, red onion,
balsamic, olive oil **18**



SOUPE A L'OIGNON
caramelized onion,
gruyère, crostini **13**

SOUPE DU JOUR
soup of the day **12**

ESCARGOTS (GF)
snails, garlic, parsley,
butter **15**

TARTARE DE BOEUF
beef tenderloin, shallot, cornichon,
caper, dijon, crostinis, quail's egg **18**



CUISSES DE GRENOUILLE
frogs legs, garlic, parsley,
mixed greens, lemon **18**

LA POUTINE À LA FRANÇAISE (GF)
french fries, prime ribeye,
béarnaise sauce **18**

TARTARE DE SAUMON (GF)
salmon, ginger, lime, olive oil,
shallot, fried caper, frisée **15**

CROQUETTE DE FLETAN
halibut croquette, aioli, **18**

FOR SHARING

STEAMED MUSSELS & FRIES

MOULES MARINIÈRE (GF)
steamed mussels, shallots, onion, cream,
white wine, parsley, fries **24**

MOULES SAUCE POULETTE (GF)
steamed mussels, shallots, onion,
bacon, fries **24**

MOULES A L'ESCABECHE (GF)
steamed mussels, tomato sauce,
espelette, fries **24**

MOULES GRATINÉES
baked mussels, garlic, bread crumbs **16**

HUITRES (GF)
fresh shucked oysters
3 Per Piece | 18 Half Dozen

RILLETES DE CANARD
house-made duck rillettes **14**

FOIE GRAS DE CANARD
house-made duck liver torchon **24**

FROMAGES (V)
selection of three cheeses **18**

ASSORTED CHARCUTERIE PLATE
see server for daily selection
17 Half | 30 Full

FRITES
fries, aioli **7**

LES SANDWICHES

served daily from 11:30am until 3pm only

LE JAMBON BEURRE
slow cooked ham, butter **12**

LE MAROCAIN
spicy lamb sausage,
lettuce, grainy mustard **12**

LE PAYSAN
see server for
daily selection **12**



BURGERS

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

ROYALE WITH CHEESE
Silver Sage beef, gouda, tomato, lettuce,
mushroom **18**

CHICKEN BURGER
organic grilled chicken, aioli, lettuce, tomato **18**

SALMON BURGER
fresh grilled salmon, red onion, tomato, lettuce,
chive mayonnaise **18**

ENTREES

CÔTE DE BOEUF POUR DEUX (GF)
32oz Alberta prime beef ribeye
for two & fries **85**

FAUX FILET DE BOEUF ET FRITES
9oz Alberta prime beef striploin & fries **42**
choice of béarnaise, peppercorn, beurre maître d'hôtel

SOURIS D'AGNEAU CONFITE
slow cooked lamb shank, soft polenta,
seasonal vegetables **36**

FILET MIGNON DE PORC
pork tenderloin, gratin dauphinois,
seasonal vegetables, sauce charcutière **32**

SUPREME DE VOLAILLE
chicken supreme, gratin dauphinois,
seasonal vegetables, morel sauce **27**

CHOUCROUTE CLASSIQUE
savoy cabbage, bacon, pork hock,
wiener sausage, potato **32**

LOUP DE MER (GF)
mediterranean sea bass, parsley & fingerling
potato purée, spinach, asparagus emulsion **28**

RED SPRING SEARED SALMON (GF)
rice pilaf, seasonal vegetables brunoise,
red pepper beurre monté, arugula **26**

POISSON DU JOUR
fish of the day **MP**

RISOTTO ORTOLANO (GF/V)
seasonal vegetables, carnaroli rice **24**

TORTELLINI AU FROMAGES (V)
gruyère cheese, goat cheese, pea purée,
sage brown butter **24**

BRUNCH

Saturday & Sunday 11am until 3pm

LE BACON & EGGS
two poached eggs, bacon,
herbed potatoes, sourdough toast **14**

OEUF BENEDICTINE
poached eggs, hollandaise **16**
smoked salmon | sautéed mushrooms | slow cooked ham

OMELETTE DU JOUR (GF)
see server for daily selection **16**

CROQUE MONSIEUR
ham, béchamel, gruyère **16**

CROQUE MADAME
ham, béchamel, gruyère, sunny side egg **17**

QUICHE DU JOUR
daily quiche **16**

SALTED CARAMEL PANCAKES (V)
chantilly cream **16**
add chocolate sauce \$1

FOR THE TABLE

side of (4) bacon (GF) **6**
freshly baked sourdough
toast & fruit preserve (V) **3**
herbed potato (GF/V) **7**
sautéed mushroom (GF/V) **6**
croissant or pain au chocolat **3**

DESSERT

TARTE TARTIN
classic French caramelized apple tart,
ice cream **12**

MARQUISE AU CHOCOLAT
rich chocolate bavarois, espresso,
crème anglaise **12**

SORBET (GF)
see server for daily selection **12**

CRÈME BRÛLÉE VANILLE (GF) 12

**TARTE AUX FRAMBOISES
ET AUX MÛRES**
raspberry & blackberry tart, fruit **12**