

288 50

Truite aux Amandes
pan roasted trout with almonds, brown butter &
blue lake beans
\$19.50

Sauton aux Poissons
sautéed Atlantic salmon with melted leeks &

294 50

Meatles au Saumon et à la Montarde
pan roasted muscles sautéed in white wine, sautéed &

BOUCHON

Macquas à l'Alsacienne
sautéed gnocchi with a ragout of
winter vegetables, parmesan cheese & sauce
\$19.95

Tartine du Jour
open faced sandwich served on toasted loaf
with french fries
\$16.95

Croque Madame
toasted ham & cheese sandwich on brioche with
toasted french fries served with french

290

FRUITS DE MER

Grand Plateau

1 lobster, 16 oysters, 8 shrimp,
8 clams, 8 mussels, seasonal crab,
special selection

\$85.00

Petit Plateau

1/2 lobster, 8 oysters, 4 shrimp,
4 clams, 6 mussels

\$45.00

Huîtres

oysters

\$15.00/1/2 doz

Moules

mussels

\$2.50/1/2 doz

Crevettes

shrimp

\$16.00/1/2 doz

Demi-Homard

1/2 lobster

market price

Palourdes

clams

\$1.75/piece

Crabe

crab

priced daily

SALADES

Salade Maraîchère au

Chèvre Chaud et Noisettes

mixed greens with Dijon mustard
vinaigrette, warm goat cheese
& toasted hazelnuts

\$9.50

{ PLATS PRINCIPAUX }

Gigot d' Agneau

roasted leg of lamb with flageolet beans in a thyme jus

\$23.50

Steak Frites

a pan seared prime flatiron served with
maître d'hôtel butter & french fries

\$27.50

Poulet Rôti Forestière

roasted chicken with a ragoût of wild mushrooms

\$19.50

Boudin Noir

blood sausage with potato purée & caramelized
apples

\$18.95

Boeuf Bourguigonne

red wine braised beef shortribs with
button mushrooms, bacon lardons, sweet carrots
and buttered noodles

\$26.50

Truite aux Amandes

pan roasted trout with almonds, brown butter &
blue lake beans

\$19.50

Saumon aux Poireaux

sautéed Atlantic salmon with melted leeks &
sauce beurre blanc

\$24.50

Moules au Safran et à la Moutarde

bayonet mussels steamed in white wine, mustard &

CAVIAR

(2 oz.)

with toasted brioche
& crème fraîche

California Estate Osetra

\$95.00

HORS-D'OEUVRES

Terrine de Foie Gras de Canard

with toasted baguette

\$45.00

(5 oz.)

Soupe à l'Oignon

\$8.50

Soupe du Jour

\$8.00

Quiche du Jour

\$13.50

Olives

marinated olives

\$4.50

Beignets de Brandade de Morue

cod brandade with
tomato confit & fried sage

