

Entrées

Soup	6	Beef carpaccio, pepper and pancetta salpicon, rosemary oil, Dijonnaise, Louis d'Or cheese shavings	19
Caesar salad	12		
Onion soup au gratin with two cheeses	14	Fresh burrata, fig compote, roasted almonds, lemon oil, red wine port reduction	23
Roasted beetroot, goat cheese, roasted pistachio crushed salad with honey, olive oil and balsamic caramel	18	Tuna tartare, mangoes, shallots, orange zest and supreme, coriander, panko	24 32 3oz 6oz
Portobello mushrooms, braised beef, roasted garlic cream, au gratin	18	Beef tartare, black garlic, shallots, gherkins, arugula, parmesan, sherry	24 32 3oz 6oz
Starter of the moment	PM*	Tartare of the moment	PM*
Mussels with leek cream	18 1 lbs	Oyster, mignonette of the chef's choice	3 each
Fried Squid, Spicy Mayo, Asian Coleslaw & Black Sesame	19	Foie gras of the moment	24

PM = Market Price*

Main Courses

Mussels with leek cream	28 2lbs	Sautéed shrimp (5) deglazed tequila-lime, applewood BBQ spice, bacon chips, corn puree	34
Gnocchi, snails, pancetta, zucchini, creamy Cajun-spiced sauce	28	Flank steak, shallot butter	35
Forest risotto, truffle oil and Louis d'Or cheese	29	New Zealand lamb shank braised in red wine, maple, butternut puree, croisse's ear	38
Fettuccini chicken, prosciutto, pearl onions, black garlic, Alfredo sauce	30	Butcher's Choice	PM*
Lobster ravioli, basil bisque, bell pepper brunoise, parmesan chips and chives	34	Kangaroo loin with port-cranberry sauce, on balsamic caramelized onions, gratin dauphinois	40
Today's arrival	PM*	CAB AAA beef tenderloin, Montreal spices, pepper sauce	55
Calf's liver, bacon	35	Rib 16oz Sterling Silver AAA Dry Aged 45 Day, Fries, Pepper Sauce	65

Desserts

Homemade crème brûlée of the moment	9
Chef's Brownies	9
French toast and soft ice cream	9
Dessert of the moment	PM*





TABLE D'HÔTE

For two people at \$145

Including a bottle of wine (RG: Santa Cristina BL : Riff Pinot Gris Lageder)

Entrées

Soup

Caesar salad

Onion soup au gratin with two cheeses

Roasted beetroot, goat cheese, roasted pistachio crushed salad with honey, olive oil and balsamic caramel

Mussels with leek cream
1 LBS

Main Courses

Flank steak, shallot butter

Gnocchi, snails, pancetta, zucchini, creamy Cajun-spiced sauce

Seared salmon fillet with soy-maple sauce

Calf's liver, bacon

Beef picanha with chimichurri sauce

Filet mignon, Montreal spices, pepper sauce

Extra \$10

Choice of desserts and coffee



