



MENU

FIRST COURSE

ESCARGOT - BURGUNDY SNAILS, GARLIC PARSLEY BUTTER, BAGUETTE

TARTE AUX LÉGUMES - MUSHROOM, SPINACH, ARTICHOKE, VEGAN PESTO (V)

GOUJONNETTES - HAND BREADED FISH WITH A LEMON HERB AIOLI

SECOND COURSE

SALADE LYONNAISE - FRISÉE, BACON LARDON, PICKLED RED ONION,
POACHED EGG WITH CHAMPAGNE DIJON VINAIGRETTE

SOUPE À L'OIGNON - CROUTON, CARAMALIZED ONION, BEEF JUS, GRUYERE

CLAM CHOWDER - MIRE POIX, OCEAN CLAMS, POTATO, CREAM BASE

THIRD COURSE

MOULES FRITES - MARKET MUSSELS, BEURRE BLANC, POMME FRITES

MAGRET DE CANARD - PAN SEARED DUCK, MASHED POTATOES, ASPARAGUS,
ONION, POMEGRANATE SAUCE, FRESH POMEGRANATE

BOEUF À LA BOURGUIGNONNE - BEEF, RED WINE, BUTTER, ONION,
CARROTS, BEEF JUS, MASHED POTATOES

CASSOULET - BONE IN CHICKEN, BACON LARDONS, WHITE BEANS, MIRE
POIX, GARLIC AND ROSEMARY

VEGAN FARRO RISOTTO - MUSHROOMS, VEGAN BUTTER, ONION, SPINACH,
ASPARAGUS (V)

FOURTH COURSE

CRÈME BRÛLÉE - FRENCH VANILLA CUSTARD, CARAMELIZED SUGAR CRUST

MOUSSE AU CHOCOLAT PISTACHE PRALINE - CHOCOLATE MOUSSE,
CHANTILLY CREAM, PISTACHIO PRALINE

PAVLOVA- MERINGUE, CHANTILLY CREAM, FRESH BERRY MEDLEY

2 COURSE: \$59

3 COURSE: \$69

4 COURSE: \$79