

PLATS PRINCIPAUX

FRUITS DE MER

*Huîtres oysters \$22.00 ½ doz.	Moules mussels \$7.00 1 doz.
Crevettes 4 shrimp \$19.00	Demi-Homard ½ lobster \$19.50
*Palourdes clams \$1.95 ea.	*Poisson Cru marinated fish du jour \$13.50

*Petit Plateau

½ lobster, 8 oysters, 2 shrimp,
4 clams, 8 mussels
\$70.00

*Grand Plateau

1 lobster, 16 oysters, 4 shrimp,
8 clams, 10 mussels, poisson cru,
special selection
\$120.00

*Regiis Ova Sturgeon Caviar

served with traditional accoutrements
& toasted brioche
Ossetra \$95.00 (1 oz.)
Hybrid \$80.00 (1 oz.)
Supreme \$65.00 (1 oz.)

SALADES

Laitue

Bibb lettuce & garden herbs
with house vinaigrette
\$12.50

*Salade de Cresson et d'Endives au Roquefort, Pommes et Noix

watercress-endive salad, Fuji apples,
Roquefort & walnuts with walnut vinaigrette
\$14.00

Salade Maraîchère au Chèvre Chaud

mixed greens, warm goat cheese
& herbes de Provence
with red wine vinaigrette
\$13.25

*Salade Lyonnaise

escarole, frisée, bacon lardons,
poached egg & Palladin croûtons
with bacon vinaigrette
\$15.50

*Steak Frites

pan-seared flat iron steak,
caramelized shallots & maître d'hôtel butter,
served with French fries
\$39.50

*Steak Bouchon

grilled eye of the rib with pommes duchesse,
forest mushrooms & sauce Bordelaise
\$59.95

Poulet Rôti

roasted chicken with potato purée,
bacon lardons, melted savoy cabbage
& chicken jus
\$29.75

*Gigot d'Agneau

roasted leg of lamb with garden squash,
glazed chestnuts, pearl onions & lamb jus
\$36.50

Cassoulet

duck confit, garlic sausage, braised bacon,
Tarbais beans & persillade breadcrumbs
\$32.00

*Saumon Poêlé

pan-seared Scottish salmon with French green lentils,
matignon of root vegetables & red wine jus
\$36.00

*Truite Grenobloise

sautéed Idaho rainbow trout with cauliflower florets,
capers, lemon suprêmes, brioche & beurre noisette
\$29.50

Moules au Safran

Maine bouchot mussels
steamed with white wine, Dijon mustard & saffron,
served with French fries
\$28.75

Gnocchi à la Parisienne

sautéed gnocchi
with a fricasée of seasonal vegetables
\$26.75

*Croque Madame

grilled ham & cheese sandwich
on brioche with a fried egg & sauce Mornay,
served with French fries
\$19.50

HORS-D'OEUVRES

Olives Marinées

marinated olives
\$5.50

Oeufs Mimosa

4 deviled eggs
\$6.00

Oreilles de Cochon

crispy pig ears with
sauce gribiche
\$12.50

*Assiette de Charcuterie

served with pickled vegetables
\$18.75

*Rillettes aux Deux Saumons

fresh & smoked salmon rillettes
served with toasted croûtons
\$18.25

DEBUT

Soupe à l'Oignon

caramelized sweet onions
with beef jus, country bread
& Comté cheese
\$13.50

Pâté de Campagne

country style pâté with watercress,
cornichons & radishes
\$14.75

*Tartare de Bœuf

beef tartare with radishes, cornichons,
frisée & horseradish crème fraîche,
served with grilled pain de campagne
\$18.50

Escargot à la Bourguignon

Burgundy snails, parsley-garlic butter
& Bouchon Bakery puff pastry
\$17.50

Confit de Canard

crispy duck leg confit
with Brussels sprouts
& whole grain mustard sauce
\$17.50

FROMAGES

*Fromage du Jour

selection of cow, sheep or goat
artisanal cheese,
served with seasonal garnishes

\$9.75 ea.

3pc. (tasting portion) \$17.00

6pc. (tasting portion) \$32.00

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**"Un repas sans fromage
c'est comme une journée
sans soleil."**

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FOIE GRAS

*Foie Gras Sauté

seared foie gras
du jour

*Parfait de Foie Gras

served with
toasted baguette

\$28.50

LES ACCOMPAGNEMENTS

Pommes Frites

French fries
\$8.00
with truffle
\$18.00

Choux de Bruxelles

roasted Brussels sprouts
& bacon lardons
\$9.00

Purée de Pommes de Terre

potato purée
\$9.00

Épinards

sautéed spinach
\$9.00

Champignons de Paris

button mushrooms
glazed with veal jus
\$9.00