

STARTERS

OYSTERS !

SELECTION OF THE MOMENT
SERVED ON ICE WITH LEMON AND
MIGNONETTE

HALF DOZEN 21,00

DOZEN 36,00

MINISTRONE SOUP, PARMESAN, PANCETTA, FREGOLA DI SARDA AND SPINACH SPROUTS 14,00

CREAM OF MUSHROOM SOUP, SHITAKE CHIPS AND DUCK CONFIT 14,50

ROMAINE SALAD WITH PARMESAN,
CREAMY VINAIGRETTE, ANCHOVIES, GARLIC CROÛTONS, BACON, POACHED EGG 16,00

WARM GOAT CHEESE ON A BRIOCHE
ONION MARMALADE, PINE NUTS, TOMATO AND OLIVE TAPENADE 16,50

½ **SALMON TARTARE**, CLASSIC or LEMON, YOGURT, SPANISH CAVIAR AND FRESH DILL 16,75

FRIED CALAMARI WITH GRANA PADANO
SPICED TOMATO SAUCE, LIME AND CORIANDER MAYONNAISE 17,50

GRILLED OCTOPUS, TOMATO AND OLIVE SALAD, OREGANO VINAIGRETTE 21,00

CHICKEN LIVER MOUSSE WITH GREEN PEPPERCORNS, MAPLE AND COGNAC 15,50

½ **CLASSIC BEEF TARTARE** 16,75

ROASTED BLACKPUDDING
PARSNIP MOUSSELINE WITH CALVADOS AND BUTTERMILK,
BEET AND APPLE GARNISH 16,00

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SIDE ORDERS

FINE GREEN BEANS 8,50 | PAN-FRIED RAPINI 8,50 | ARUGULA VINAIGRETTE 7,00

GREEN SALAD 6,00 | CELERY ROOT REMOULADE 9,50 | WILD MUSHROOMS 9,75

POTATO PURÉE 8,00 | FRIES 7,50

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MAIN COURSES

SALMON TARTARE

GREEN SALAD OR FRIES 29,75

- CLASSIC SALMON OR
- SALMON WITH LEMON, YOGURT, SPANISH CAVIAR AND DILL OR
- CLASSIC BEEF

MUSSELS FROM PRINCE-EDWARD-ISLAND, SALAD OR FRIES 26,00

"À LA MARINIÈRE" OR LEEK AND OLD CHEDDAR BROTH

ROASTED CAULIFLOWER WITH CHIMICHURRI SAUCE

EDAMAME PURÉE, SMALL TOMATOES WITH OIL, PINE NUTS 24,50

VEGAN

GRILLED SALMON STEAK, "SAUCE VIERGE" WITH CAVIAR

POTATO PUREE, PAN-SEARED ZUCCHINI WITH GARLIC 28,50

BERNARD STYLE COD FISH'N CHIPS

CRISPY BEER BATTER, RÉMOULADE AND TARTAR SAUCE 26,00

PAN FRIED SEA BASS, BEURE NOISETTE

SQUASH AND GOAT CHEESE MOUSSELINE, BEETS AND GREEN BEANS 34,00

ROASTED SCALLOPS, LEMON AND TRUFFLE SAUCE

CELERIAC MOUSSELINE, JULIENNE VEGETABLES, "POMMES PAILLES" 39,00

RISOTTO WITH ARGENTINA SHRIMP

BASIL PESTO AND PEAS, LEMON FENNEL AND CRUSHED BLACK OLIVES 32,00

SPAGHETTI VONGOLE

LITTLE NECK CLAMS WITH ROASTED GARLIC, BASIL AND PARSLEY

WHITE WINE AND TOMATO SAUCE, ARUGULA 31,00

VEAL RAVIOLI, PORTO CREAM SAUCE,

WILD MUSHROOMS, VEAL STOCK AND PARMESAN 29,50

DUCK CONFIT

ROASTED POTATOES, ARUGULA SALAD AND TRUFFLED VINAIGRETTE 29,00

GRILLED ANGUS BEEF HANGER STEAK, WHITE WINE, SHALLOT AND THYME SAUCE, FRIES 34,00**BRAISED FLAT IRON BEEF WITH RED WINE**

POTATO PURÉE WITH CONFIT GARLIC, FRIED SHALLOT AND FINE GREEN BEANS 28,00