

Lunch

FRENCH ONION SOUP

grass-fed beef bone broth, sweet onions,
baguette croutons, cave-aged gruyère | 16

BEEF TARTARE

tomato aioli, cornichons, shallots, capers,
potato chips | 22  



SIX EAST COAST OYSTERS

mignonette, fermented hot sauce,
cocktail sauce | 28  



POACHED SHRIMP

lemon, horseradish cocktail sauce | 23  


ATLANTIC LOBSTER SALAD

bibb lettuce, heart of palm, apple, tomato, endive,
lobster aioli | 36  

BISTRO SALAD

gem lettuce, torn herbs, cucumber, radish,
crispy shallots, champagne vinaigrette | 18  
add salmon | 14
add jambon blanc | 6


CHICKEN & PEAR SALAD

candied pecans, blue Elizabeth cheese, spinach, frisée,
endive, poached egg, pear vinaigrette | 25 

CROQUE MONSIEUR

brioche, mornay, gruyère, jambon blanc,
bistro salad | 22
make madame - add sunny-up egg | 3


SEAFOOD PLATEAU

East coast oysters, poached prawns, salmon tartare,
Atlantic lobster, scallop crudo | 80 

KING CRAB CHOWDER

double-smoked bacon, soft herbs,
corn, clams | 30

MOULES FRITES

crème fraîche, dijon, lemon,
fine herbs | 32 


PACCHERI PASTA

pumpkin, confit garlic, maitake mushroom, sage,
hazelnuts, vegan ricotta | 25  

ORGANIC CHINOOK SALMON

warm tomato salad, fingerling potatoes,
tomato caper vinaigrette | 36  

ROTISSERIE FREE RANGE CHICKEN

sauce chasseur, maitake mushrooms,
fingerling potatoes | 42 

STEAK FRITES

New York striploin, maître d'hôtel butter, confit garlic
aioli, frisée | 50 

LE CHEESEBURGER



brioche bun, tallow onions, iceberg lettuce, pickles,
tomato, french fries | 28

SHORT RIB FRENCH DIP


Alberta beef, house sourdough, caramelized onion,
oka cheese, dijon, au jus, french fries | 24

Dessert


CHOCOLATE GÂTEAU

dark chocolate cake, sour cherry,
vanilla cream | 14  




PARIS-BREST

choux pastry, praline cream, milk chocolate,
hazelnut crunch | 14 

LEMON TART

vanilla creméux, lemon crisp | 13 

SORBET AUX CASSIS

blackcurrant sorbet | 10   



Gluten-Free



Vegetarian



Vegan



Dairy Free