

Samedi 9 Juillet

Apéro

Cheese Plate (see list on back)	16
Charcuterie Plate, Chef's choice of house made charcuterie	17
Bone Marrow, roasted garlic, bacon butter, chicories, horseradish (allow 20 min)	15
Pommes Dauphine, truffle fondue, pickled mushrooms	10
Marinated Provençale olives	6
Pommes Frites	5

Pour commencer

Soup of the day.....	8
Escargots persillade, celery root, Toasted brioche	7.5
Chicken liver pate, in house brioche, gribiche	12
Beet salad, green coriander, orange streusel, sabayon, frilly mustards	13
Mix green jardinière, cucumber vinaigrette, honey roasted sunflower seeds	11
Trout gravlax, avocado, warm couscous, celery, almond, basil oil	15
Fried cauliflower, fried garlic and anchovy gremolata, onion soubise	13

Plat Principal

Moules (Mussels), Braised Potato, Charred cabbage, mustard, chicharrón rillettes	18
House smoked trout, beets, nectarine, olive, crème fraiche, violet mustard, breadcrumb	29
Lamb Burger, vadouvan, ancho cress, aged cheddar, French Fries	19
Pan roasted onglet steak, ratatouille, Shishito, veal vinaigrette	29
Bone-In pork chop, fig, bacon, corn and scallion financier, pork jus	29
Chicken Confits , Lentille du Puy, Carrots, swiss chard, Crème fraiche "rouille"	28
Gnocchi beurre noisette, turnip, cherry tomatoes, smoked almond, pecorino	24

Chef Anthony & Brian

Fromages

Choice of 3 cheeses 16.00 dollars/Choice of 4 cheeses 20.00 dollars

FOURME D'AMBERT

Region: Auvergne, Rhône-Alpes Family: Blue / Cow milk Type: semi-soft, artisan, blue-veined
Texture: creamy, dense and supple Flavour: savory, sharp, smooth, tangy Aroma: fruity, strong, woody

BRILLAT SAVARIN

Made from pasteurized cow's milk Region: Ile de France France Type: semi-soft, artisan Texture:
creamy and dense Flavour: buttery, nutty, sour

COMTE MELODIE

Made from unpasteurized cow's milk Region: Jura Massif , France Texture: dense, firm, grainy, open,
smooth and supple Flavour: fruity, nutty, salty, savory, smokey , sweet

CAMEMBERT PERE ALEXANDRE

Made from pasteurized cow's milk Region: Normandy, Camembert France
Texture: chalky, runny, smooth, soft, soft-ripened and supple Flavour: buttery, creamy, milky, sweet

MIMOLETTE 12 MONTH OLD

Made from cow's milk Region: Lille , France Type: semi-hard Texture: firm Rind: natural Colour:
orange Flavour: buttery, caramel, nutty, salty Aroma: fruity

BUCHERONDIN

Made from pasteurized goat's milk Country of origin: France Region: Poitou , France Type: soft, soft-
ripened Texture: creamy and flaky Flavour: sweet, tangy

TETE DE MOINE

Made from cow's milk Region: Bernese Jura, Canton of Bern , Switzerland

Early bird menu

Monday to Thursday 5.30 pm to 6.30
30.00 dollars

Soup of the day or Farmer market green salad
Steamed mussels of the day or Burger with French fries
Crème brûlée
Selected glass of red wine or white wine