

Le Menu

Le Pain Rustique

-Baked Fresh Daily

1/4 Loaf, 1/2 Loaf 3/5

Hors d'Oeuvres

Oeufs Mayonnaise	9
Gougères	11
Saucisson Sec, Cured Olives, Cherry Mustard	12

Plats Froids

Frisée Lettuce, Bacon, Egg, Roquefort, Walnut Oil	13
Shrimp, Avocado, Marie Rose Sauce	14
Beet Cured Salmon, Grainy Dijon Sauce	14
Chicken Liver Mousse, Dark Cherry Compote	15
Steak Tartare, Hand Chopped, Salted Egg Yolk	17

Plats Chauds

Cornish Hen Confit, Lemon, Garlic, Rosemary	23
Steak Haché, Cepes, Shallot & Mushroom Jus	23
-with a slice of raclette cheese	24
Bouillabaisse, Rouille, Crouton	24
Beef Bourguignon	25
Steak au Poivre, Cognac & Green Peppercorn Jus	26

Dessert

Crème Caramel with Grand Marnier	12
Apple Tart with Salted Cider Caramel	12
Double Chocolate Mousse with Chantilly Cream	12



Les Moules

-Prince Edward Island Mussels

Ricard, Leeks, Cream	19
Tomato, White Wine, Olives	19
Sparkling Wine, Crème Fraîche	19
Weekly Feature	m/p

Plats d'Accompagnement

Frites Cooked in Beef Fat	9
Taverne Salad	9
Ratatouille	9

Fixe Prix Menu

Tuesdays at The Taverne

2 Courses for \$33 or 3 Courses for \$41

Premier

Wild Mushroom Bisque

or

Gem Lettuce Salad

-Lardon, Garlic Croutons, Anchovy & Lemon

or

Pork Terrine de Maison

-Cornichon, Croute

Deuxième

Coq au Reisling

-Cornish Hen, Mushrooms, Pearl Onion

or

Bay Scallop Vol au Vent

-Sweet Vermouth Veloute, Pearl Onions, Peas

or

Tamblyn Burger & Frites

-Brioche Bun, Garlic Confit Aoili, Gruyere

or

Vegetable Couscous Royale

-Roasted Summer Squashes, Preserved Lemon

Troisième

Salted Chocolate Petit Pot de Creme

or

Tarte au Citron

1/2 Liter

House Red or White Wine \$30