

Le Menu

Bouchées

Black olive tapenade - crouton	8
Marinated Provençal olives	8
Cod Brandade croquette	9
House-made paté - cornichon, baguette	10

Pour commencer

Soupe du jour	12
Mushroom tart - mixed Autumn mushroom, tarragon poached egg, dark chicken velouté	18
Foie gras torchon - baguette	19
Butternut squash ravioli - roasted chestnut, hazelnut butter, sage	19/26
Alberta heirloom beet salad - heirloom beets, goat cheese and garlic croquette, greens	16
Beef Tartare au couteau - Alberta beef striploin & duck fat potato chips	18/29
Plateau de charcuterie - a selection of fine cured meats	19/29

Plat Principal

Duck breast - herb ricotta gnocchi, glazed carrots, wild mushrooms, honey & berry jus	37
Pan seared monkfish - lobster bisque, warm white bean and lemon confit salad	36
Steak frites - Alberta beef striploin, mixed salad & pommes frites * choice of sauce au poivre or beurre maître d'hôtel	MP
Pickrel à la Grenobloise - fingerling potato, cherry tomato, zucchini, olive	33
Alberta beef cheek, a la bourguignon - soft polenta, swiss chard	35

Fromages

Assiette de fromages - a selection of fine cheeses	
5 cheeses (30 grams each)	28
3 cheeses (30 grams each)	19
1 cheese (50 grams)	8

A côté \$8

- Pommes frites
- Mixed green salad