

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
Alberta heirloom beet salad - heirloom beets, goat cheese and garlic croquette, greens	16
Mushroom tart - mixed Autumn mushroom, tarragon poached egg, dark chicken velouté	18
Foie gras torchon - baguette	19
Butternut squash ravioli - roasted chestnut, hazelnut butter	19/26
Beef Tartare au couteau - Alberta beef striploin & duck fat potato chips	18/29
Plateau de charcuterie - a selection of fine cured meats	18/28

Plat Principal

Quiche du jour & mixed salad	17
Croque Madame - béchamel, ham, cheese, fried egg & mixed salad	18
Croque Monsieur - béchamel, ham, cheese & mixed salad	17
Croque Mademoiselle - béchamel, sautéed zucchini, mushroom, tomato, cheese & mixed salad	17
Steak frites - Alberta striploin served with frites & salad	MP
Alberta flat iron served with frites & salad	25
* Choice of sauce au poivre or beurre maître d'hôtel	
Alberta beef cheek, a la bourguignon - soft polenta, swiss chard	35
Pickerel à la Grenobloise- fingerling potato, cherry tomato, zucchini, olive	33

A côté \$8

Pommes frites
Mixed green salad