



à la CARTE

APPETIZERS

ONION SOUP (V) 14

melted swiss cheese

BELGIAN ENDIVE & PEAR SALAD (V) 21

blue cheese and walnuts sherry dressing

VEGETARIAN CORNER

KING OYSTER MUSHROOM (V) 28

pickled shimeji, sautéed kale, roasted and turmeric parsnip purée/ walnut kale pistou

ROASTED BUTTERNUT SQUASH RAVIOLI (V) 30

green pea, scallion, heirloom carrot, parisienne confit potato, lemon butter sauce

ONION TARTE TATIN (V) 28

green pea, scallion, heirloom carrot, parisienne confit potato, lemon butter sauce

CAULIFLOWER STEAK (V) 26

beet hummus, tomato cucumber salad, pine nuts rocket pistou

CAJUN SPICED TOFU (V) 26

edamame and corn succotash, whey broth, chimichurri

FROM THE LAND

CORNISH CHICKEN ROULADE 47

white asparagus, pomme purée, truffle jus

6OZ CAB FILLET MIGNON 68

crispy cipollini onion/ sautéed farm vegetable & whipped potato/ béarnaise or bordelaise

SEARED BLACK COD 58

green pea, scallion, heirloom carrot, parisienne confit potato, lemon butter sauce

½ LAMB RACK 65

dukka spiced lamb rack, potato fondant, eggplant, radish, shallot, spiced carrot purée, natural jus

CHEESE FONDUE

Our Cheese Fondue is a blend of swiss mix, gruyère, emmental & white wine.

Served with french baguette and pretzel bites from our bakeshop, green apple, sweet pickles, steamed vegetables & fingerling potato.

CLASSIC

Traditional Fondue (V)
appetizer 50 / main 80

Stilton Fondue (V)
appetizer 52 / main 83

PREMIUM

Black Truffle Fondue (V)
appetizer 65 / main 90

Lobster Fondue
appetizer 65 / main 90

DESSERT

DARK OR MILK CHOCOLATE FONDUE 18

homemade marshmallow, strawberries, blondies, madeleine

DECADENT CHOCOLATE CAKE (V) 16

served with spiced chocolate sauce, chocolate shavings, saskatoon compote and fresh berries



(v) - vegetarian

all prices are exclusive of taxes and gratuities