



STARTERS


HOMEMADE BREAD 6
Flavored butter


APPETIZERS

HEIRLOOM TOMATO 16
roasted | ricotta | croutons

ONION SOUP 13
Montebello cheese gratin |
white wine broth

SHRIMP COCKTAIL 16 - 30
half pound | pound

 **ARTISAN SALAD** 15
Figs | prosciutto | caramelized nuts |
Goat cheese from Ferme Floralpe |
champagne vinaigrette

 **GEM LETTUCE SALAD** 17
croutons | parmesan | bacon |
garlic flower vinaigrette

BEEF TARTARE 22
Roasted pumpkin seed bread |
creamy ricotta with roasted peppers

TO SHARE

SURF AND TURF 140
Filet mignon | Kenauk trout | lobster |
foie gras sauce | seasonal vegetables

MAIN DISHES

CONFIT DUCK LEG 42
Meaux mustard, seasonal vegetables

ROASTED COD STEAK 42
Tomatoes and lavender | torrefied
barley | spinach

8OZ FILET MIGNON 58
Port sauce | pan-fried vegetables
from ferme du Ruisseau Noir

 **SEAFOOD PAPERDELLES** 42
Market arrivals |
citrus cream

BRAISED BEEF SHORT RIB 42
Elotes corn | spicy chimichurri

KENAUK TROUT 40
Beets | fennel | sauce vierge

BEEF TARTARE 35
Pumpkin seeds roast bread | creamy
ricotta with roasted peppers | served
with fries

DESSERTS

CRÈME BRÛLÉE 12
Vanilla flavor

FRENCH RUM BABA 14
Kraken rum | blackberry
compote

GRILLED TOWER 14
With marshmallow |
chocolate



These items can be modified to become vegetarian. Please inquire with your server.

Do not hesitate to share your dietary needs and preferences. Gluten and dairy free options are available. Our goal is to consistently embrace and support the utilization of local raised produce, wild sustainable fish and natural hormone-free pork, poultry and protein. For groups of 8 and more, 15% is applicable