

AUX CHANTIGNOLES

APPETIZERS

FOCCACIA BREAD

5

SOUP OF THE DAY

9

ONION SOUP

Croutons and Mozzarella cheese

13

OYSTERS BEAUSOLEIL

Mignonette, horseradish

18

CRABE CAKE

Cucumber and fennel salad,
dill and lemon yogurt dressing

20

CAESAR

Romaine lettuce, bacon, parmesan,
housemade dressing

16

Extra chicken or salmon

9

MIXED GREENS

Endives, radicchio, apple, blue cheese, walnuts,
apple cider and Kenauk honey dressing

13

Extra chicken or salmon

9

PAN FRIED FOIE GRAS

Smoked duck pancetta,
white bean and miso, orange zest

22

BEEF TARTARE

Egg yolk and croutons

21

ENTREES

BEEF BURGER

Bacon, onion, mushrooms, bourbon,
Tête a Papineau cheese

25

COD

Miso broth

36

BRAISED LAMB SHANK

White bean purée, roasted vegetables,
chorizo, lemon zest

42

STUFFED CHICKEN

Smoked hazelnuts,
French toast with mushrooms and goats cheese

36

AAA TENDERLOIN FILET (8oz)

Seasonal vegetables, pepper sauce

48

PAPPARDELLES

Pulled beef, cherry tomatoes, edamame,
meat glaze, green shallot cream cheese

32

SEAFOOD CAVATELLI

Lemon dressing

38

BUTTERNUT SQUASH

Beet purée, seasonal vegetables,
tofu and curry sauce

28

TROUT FILET

Couscous and vegetables, beurre blanc sauce

34

DESSERTS

TRIO SORBET

11

CRÈME BRÛLÉE

11

SUGAR PIE

11

CHOCOLATE CAKE

11

Vanilla ice cream, cherry puree

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. Taxes and service are extra. For groups of 8 and more, 15% is applicable.