AUX CHANTIGNOLES

STARTERS

HOMEMADE BREAD 6
Flavored butter

APPETIZERS

SHRIMP COCKTAIL 16-30
half pound| pound

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

BEEF TARTARE 21
Roasted pumpkin seed bread | creamy ricotta with roasted peppers

HEIRLOOM TOMATOES 16
Ricotta and homemade croutons

DESSERTS

CRÈME BRÛLÉE 12
Vanilla flavor

FRENCH RUM BABA 14
Kraken rum| blackberry compote

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

MAIN DISHES

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

SEAFOOD PAPARDELLES 42
Market arrivals | citrus cream

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

KENAUK TROUT 40
Beets, fennel, sauce vierge

CONFIT DUCK LEG 42
Meaux Mustard, seasonal vegetables

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