

MENU

ENTRÉES

Huitres naturelles	\$24 ½ dz
Seasonal oysters opened to order	
Traditionnelle soupe à l'oignon or soup du jour	\$18
Traditional onion soup	
Moules Mariniere	\$20
Mussels cooked in white wine, parsley and cream	
Gravlax de Salmon	\$22
House cured salmon with traditional garnishes	
Terrine Maison ou Pate	\$19
Seasonal selection – ask your waiter	
Cervelles d'agneaux	\$20
Crumbed lambs' brains with sauce gribiche	
Escargots à la Bourguignonne	\$21
Snails in garlic and parsley butter	
Steak Tartare (110gms)	\$25
Raw minced eye fillet spiced to your taste	

PLATS DE RÉSISTANCE

Joue de boeuf 'Bourguignonne'	\$40
Beef check casserole with red wine, bacon, shallots and mushrooms	
Confit de canard	\$42
Duck leg confit, braised savoy cabbage with onions, carrots & thyme	
Demi Poulet Rotis Forestiere	\$40
Half chicken roasted with a fricassee of mushrooms & jus gras	
Poisson du jour	\$42
Fish of the day	
Bouillabaisse Marseillaise	\$46
Classic Mediterranean seafood stew	
Gateau de Saumon l'oiseille	\$39
Salmon fishcakes with sorrel sauce	
Fillet de boeuf bearnaise.	\$46
Eye Fillet served with fries and your choice béarnaise, Bordelaise, pepper or mushroom sauce	

ACCOMPAGNEMENTS

Green beans, Paris mash, frites, steamed carrots & parsley	\$10 Each
Salads Vertes	\$12
	add Roquefort \$14