


SALADES

SALADE DU JARDIN (VE)

Baby romaine, local organic vegetables, mustard tarragon dressing

Add on

Chicken breast
Grilled salmon 
Shrimp

† SALADE D'ENDIVES (N, G, V, D)

Baby Belgium endive, fruits, Parmesan, pecan, crouton, mustard dressing

APULIA BURRATA (N, E, D, G, V)

Arugula salad, tomato coulis, pesto, Jordanian black olives, pine nuts, tomato tuile

SALADE DE MÂCHE (V, G, N)

Mache lettuce, pine nuts, warm Chèvre, pumpkin chips, kumquat dressing

SALADE DE CRABE (E, G, SH, SM,)

Premium crab meat, avocado, rémoulade, celery crostoli

SPÉCIALITÉS DU CHEF

† STEAK FRITES (D)

US Angus beef tenderloin, crispy potato, shallot sauce - 170 GM

CONFIT DE CANARD (D)

Duck leg confit, orange glaze, carrot purée, bigarade sauce

JARRET D'AGNEAU (D, SY)

Braised local lamb shank, garlic mashed potato, tarragon polenta, green beans, lamb jus

LA CAPITALE BURGER (E, D, G, SY)

US Angus patty, shallot mushrooms marmalade, Comté cheese, beef bacon, French fries, pimentos aioli

COQUELET GRILLÉ (D, J)

Josper baby chicken, rosemary baby potato, snow peas, thyme lemon sauce

VEGETARIENS

AGNOLOTTI (D, G, V, E,)

Homemade ricotta with roasted garlic, parmesan cheese, chili flakes, chives

CRÈME DE CHAMPIGNONS (V, D, G)

Mixed fresh creamy mushroom soup, truffle millefeuille

RISOTTO AUX CHAMPIGNONS SAUVAGE (V, D)

Creamy wild mushroom risotto, Parmesan cheese, butter

Add on

Périgord black truffle

GRATIN D'AUBERGINES (E, D, G, V)

Panko fried eggplant with basil tomato sauce, fresh Mozzarella cheese

HORS D'OEUVRES FROIDS

12 † TARTARE DE BOEUF (E, G, SY, SH)

Chopped Prime beef raw tenderloin, shallots, sourdough bread, French fries, tartare sauce

5 TARTARE DE SAUMON (SF, SY,)

Scottish salmon, avocado dice, lemon gel, taro chips, chili dressing

12 CARPACCIO DE BOEUF (N, D, G)

Thinly sliced Prime beef tenderloin, arugula with pesto, Parmesan, aged balsamic, crispy dough

Add on

Périgord black truffle

17 COLD PRESSED FOIE GRAS (D, G)

Apple compote, brioche bread, raspberry sauce

13 CARPACCIO DE CREVETTES (SF, D)

Cooked thinly sliced shrimps, radish, dill sriracha aioli, lime dressing

27

FRUITS DE MER

CALAMARS FRITES (SH, E, G, SY, D) 19

Fried calamari, lemon, ravigote sauce

† SAUMON FUMÉ MAISON (D, SF, G,) 21

Homemade Scottish smoked salmon, dill, pickled shallots, capers, sour cream, sourdough bread

CASSOLETTE DE CREVETTES (SH, D) 19

Baked shrimp with tomato, herbs, onion, garlic lemon butter sauce

BOUILLABAISSE (SF, D, G, SH) 21

Provençal saffron seafood stew, croutons, rouille sauce

Add on

Half Canadian lobster 29

HORS D'OEUVRES CHAUDS

35 SOUPE GRATINÉE À L'OIGNON (D, G, A)

French onion soup, white wine, baguette bread, Gruyère cheese

ESCARGOTS (D, G) 15

Garlic herb butter, lemon, sourdough bread

28

FOIE GRAS RÔTI (D, G) 37

Pan seared duck liver, seasonal fruits, citrus sauce, brioche toast

26 VOL AU VENT (D, G) 16

Puff pastry, chicken creamy mushroom, Parmesan cheese

LES PLATS DE LA TERRE

FILET DE BOEUF (D, G, E) 59

Australian black Angus beef, potato fondant, onions confit, snow peas, béarnaise sauce, Grade MB3 - 180 GM

22

† RIB EYE (D, J) 55

Premium Australian beef, shallot confit, glazed carrots, Lyonnaise potatoes, peppercorn sauce - 400 GM

CÔTE DE BOEUF (SY, D, J) 157

Premium Australian grain fed beef Tomahawk, local organic vegetables, French fries, entrecôte sauce - 1400 GM

17

WAGYU LOUNGE DE BOEUF (D, J) 81

Australian wagyu striploin, asparagus, black garlic, peppercorn sauce, Grade MB7 - 250 GM

13

STEAK AU POIVRE (D,) 34

59 degrees Sous vide filet mignon, baby potato, pimentos, green pepper corn sauce - 170 GM

18

Add on

Périgord black truffle 9
Rougié foie gras 18

9

16

LES PLATS DE LA MER

FILET DE POISSON (SF, J,) 39

Wild caught grilled Sea bass, ratatouille, basil oil

DOVER SOLE MEUNIÈRE (D, SF, G) 51

Pomme purée, lemon, brown butter sauce

† FILET DE SAUMON (SF, D, G,) 33

Scottish salmon fillet, asparagus, wild mushroom, creamy quinoa

SPAGHETTIS AUX FRUITS DE MER (E, D, SF, SH, G) 29

Homemade fresh spaghetti, fresh seafood, tomato, basil

HOMARD GRILLÉ (SH, D, J) 65

Grilled whole Canadian Lobster, braised celeriac, garlic herb butter

ACCOMPAGNEMENTS

POMMES FRITES (VE, SY) 7

French fries, thyme

Add on

Truffle and parmesan 7

LÉGUMES SAUTÉS (VE) 7

Local organic sautéed vegetables

POMME PURÉE (D, N) 7

Creamy whipped potato, chicken jus

ÉPINARDS CRÈMEUX (V, D) 8

Creamy spinach, Parmesan cheese

CHAMPIGNONS SAUTÉS (V, D) 8

Sautéed mushroom, garlic herbs butter

GRATIN DAUPHINOIS (V, D, J) 8

Potato gratin, cream, Emmental cheese