

Le Végétarien et Végan

Butter leaf lettuce - radish, chive, roasted garlic vinaigrette	14
Frisée & endive salad - walnut and apple vinaigrette	15
Mixed greens - butter leaf, endive, frisée, arugula, vinaigrette	14
Roasted Alberta farm beets - leek & pickled red onions	15
Mixed mushrooms fricassée - Parmesan & tarragon cream	16
Alberta cauliflower gratin - Comté cheese & cream	14
Spring roasted squash - brown butter, pine nuts, parsley	12
Ratatouille - zucchini, onion, bell pepper, tomato confit, eggplant, garlic	14

Le Gourmet

Le carpaccio - beef tenderloin	16
La langue - Madeira sauce and cornichons	16
La cheek- braised star anis and lemon confit	16
L'oxtail - ravioli, smoked bacon jus	16
Le short rib - A la Bourguignonne	18/36
Le bone marrow - roasted garlic	12
Duck foie gras ravioli - celery root purée, truffle chicken jus	24
Duck foie gras torchon - Cipollini onion & apple compote	22
Seared duck foie gras 60gr	15

Le Fish

Fish of the day	MP
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Le Grill

*served with a choice of potatoes and sauce

Ribeye 10oz	52
Chateaubriand 8oz	42
Côte de boeuf - for two 1.2kg	98
Grilled chicken - half or full	32/48
Alberta Wagyu striploin 8oz	MP
Mix grill (for four) - Côte de boeuf, grilled chicken, bone marrow, duck foie gras ravioli, choice of two potato dishes	240

Potatoes

Pommes frites
Gratin Dauphinois
Pommes Dauphine
Pommes purée

Sauces

Peppercorn
Béarnaise
Bordelaise
Roquefort

Les side

Brussel sprouts - chives & Espelette	12
Roasted green asparagus - lemon confit	11
Alberta farm heirloom carrots ginger glacée - sautéed swiss chard	12
Seared duck foie gras 30gr	17
Tagliatelles - truffle & morel	22
Duck foie gras ravioli - celery root purée, truffle chicken jus	7

Signature dish

Signature dish - Alberta beef tenderloin, foie gras ravioli, truffle sauce Served with mashed potatoes and mixed vegetables	54
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