

Le Végétarien et Végan

Butter leaf lettuce - radish, chive, roasted garlic vinaigrette	14
Romaine lettuce - black olive & cherry tomato	10
Frisée & endive salad - walnut and apple vinaigrette	14
Mixed greens - butter leaf, endive, frisée, arugula, vinaigrette	14
Butternut squash soup - chestnut fricassée	12
Roasted Alberta farm beets - pickled leeks & red onions	13
Mixed mushrooms fricassée - parmesan & tarragon cream	16
Alberta farm heirloom carrots ginger glacée - sautéed swiss chard	16
Zucchini mousse - garlic purée, cherry tomato confit	12
Celery root & cauliflower gratin	14
Roasted squash - brown butter, pine nuts, parsley	12
Ratatouille - zucchini, onion, bell pepper, tomato confit, eggplant, garlic	14

Le Goummet

Le carpaccio - beef tenderloin	16
La tongue - 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
Le bone marrow - roasted garlic	9
Duck foie gras ravioli - celery root purée, truffle chicken jus	24
Duck foie gras torchon - Cipollini onion & apple compote	16

Le Grill

*All beef is Alberta Prime and served with a choice of potatoes and sauce

Burger	24
Striploin 7oz	38
Ribeye 8oz	42
Chateaubriand 8oz	38
Côte de boeuf - for two 1.2kg	94
Mix grill - for four	170
Grilled chicken - half or full	22/40
Alberta Wagyu striploin 8oz	MP

Potatoes

Pommes frites
Gratin Dauphinois
Pommes Dauphine
Mashed potatoes

Sauces

Peppercorn
Béarnaise
Bordelaise
Roquefort

Signature dish

Signature dish - Alberta beef tenderloin, foie gras ravioli, truffle sauce
Served with mashed potatoes and mixed vegetables 48

Fish

Fish of the day MP