

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
Roasted squash - brown butter, pine nuts, parsley	12
Ratatouille - zucchini, onion, bell pepper, tomato confit, eggplant, garlic	14
Spaghettoni - morel mushroom, green asparagus, Parmesan	16

Le Goumnet

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	12
Duck foie gras ravioli - celery root purée, truffle chicken jus	24
Duck foie gras torchon - Cipollini onion & apple compote	16
Tenderloin burger - homed-made brioche, onion & bacon marmalade	26
*add seared foie gras	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 10oz	44
Côte de boeuf - for two 1.2kg	94
Grilled chicken - half or full	26/44
Alberta Wagyu striploin 10oz	MP
Mix grill (for four) - Côte de boeuf, grilled chicken, bone marrow, roasted squash, frisée & endive salad, pommes dauphine, pommes frites	190

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

Signature dish

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