



MARCHONS LES ESCARGOTS \$20

ESCARGOTS IN A GARLIC-PARSLEY BUTTER

LA SOUPE DES SANS CULOTTES \$10

COLD GOLDEN VICHYSOISE

NAPOLÉON DE TOMATES \$21

TOMATO, FRESH MOZZARELLA, BASIL & BALSAMIC GLAZE

LA RÉVOLUTION DES CRABES \$22

CRAB CAKES, MANGO & WASABI SAUCE

TARTARE DE THON AHI \$22

AHI TUNA TARTAR, AVOCADO PUREE, CUCUMBER, CILANTRO LIME GINGER VINAIGRETTE

LES FLEURS DE LA MARQUISE \$22

ZUCCHINI FLOWERS STUFFED WITH GOAT CHEESE

LA CARPACCIO DE BEOUF \$22

BEEF CARPACCIO, BABY ARUGULA, SHAVED PARMESAN, CAPER, TRUFFLE AIOLI

RISOTTO DE HOMARD \$45

RISOTTO WITH LOBSTER MEAT, ASPARAGUS, AND SHAVED PARMESAN

LE CARRÉ DE JACOBINS \$49

ROASTED AUSTRALIAN LAMB CHOPS, PANISSE, POTATO HARICOT VERTS

LE FILET SANGLAN EST LEVÉ \$50

PAN ROASTED FILET MIGNON, POTATO GRATIN, SAUTEED SPINACH,
AND BORDELAISE SAUCE

LES MOULES DE MARIE ANTOINETTE \$35

MUSSELS, WHITE WINE, SHALLOTS, THYME CREAM SERVED WITH FRENCH FRIES

LA FLETAN DE LOUIS XVI \$42

PAN SEARED ALASKAN WILD HALIBUT, WITH CELERIAC PUREE, CAULILINI, TOMATOES, CHAMPAGNE BEURRE BLANC

LES CRUSTACÉS DE LA MONARCHIE \$42

SHRIMP AND SCALLOPS, FRESH PAPPARDELLE, MIXED VEGETABLES AND SAFFRON SAUCE

LE CANARD DE ROBESPIERRE \$47

SEARED MAGRET AND DUCK CONFIT, SERVED WITH SWEET POTATO PUREE AND BROCCOLI RABE, MAPLE GINGER
SAUCE



"Let them eat cake"

MARIE ANTOINETTE

LA GUILLOTINE \$15

Molten chocolate cake, vanilla sauce

LES TROIS COULEURS PATRIOTIQUES \$15

Blueberry, lemon & raspberry sorbet

LA BASTILLÉE \$14

Classic crème brûlée

LIBERTÉ / ÉGALITÉ / FRATERNITÉ \$15

Profiteroles, chocolate sauce