

starters

wild mushroom soup

shaved mushrooms, chives, puffed wild rice 15.

vine ripened tomato farcie

barbequed romaine, crispy baguette, goat cheese,
black garlic + birch vinaigrette 19.

québec foie gras parfait

pickled cedar jelly, herb lavosh, mulled peach 21.

steak tartare

Truffle aioli, foraged flavours,
crispy artichoke, egg yolk 24.

romaine

Parmesan custard, sumac Caesar dressing,
cured duck yolk, sourdough 18.

sides

bread + butter 6.

pommes frites

chicken salt, truffle mayo 11.

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heritage chicken

roasted Brussels sprouts, sour onions,
hazelnut, crispy thigh 36.

steak frites

caramelized onion soubise,
whipped Kozlik's mustard, pommes frites
slow-roasted top sirloin 39.
filet 49.

add half-lobster gratin 29.

atlantic salmon

smoked mussel, salt-baked celeriac,
watercress + dashi purée 37.

braised lamb shoulder

Tokyo turnips, broccoli écrasé,
charred rapini, beurre noisette 41.

wild halibut

bacon lardons, celeriac remoulade,
poached onions, herb gremolata,
salted halibut pomme purée 42.

please inform us of any allergies. we will do our utmost to accommodate,
though we are unable to guarantee an allergen-free kitchen.