

Oysters* 1/2 dozen. horseradish, mignonette, lemon 18

Sourdough Bread butter, radish 8

Mushroom Oreilles de Crisse arbol chili, maple sugar 5

Cheese Board* 8 each

Gem Lettuce goat cheese, sunflower 10

Pea Soup smoky pork 6

Foie Mousse rhubarb 14

Poutine fries, cheese curds, gravy 10

Crêpes pork, radish, crème fraîche 15

Snails puff pastry, hotel butter 14

Cretons pickles, dijon 8

Tourtière pork and venison meat pie 13

Chou Farci lentil, duxelles, sunchoke 23

Fluke* garlic, rabe, pistachio 26

Coppa* marfax beans, red onion, parsley 26

Duck Breast* oyster mushroom, watercress, orange 28

Brussels Sprouts foie butter, mint 8

Maple Roasted Carrots herbes salées 8

Roasted Leeks maple butter, sage 8



we proudly share 2.5% of all food sales with our kitchen team, who work hard every day preparing homemade and carefully sourced ingredients

*please mention all allergies

*consuming raw or undercooked food may increase your risk of foodborne illness



ARMAGNAC

	taste	glass
Domaine d' Aurensan 20 years old, Ténareze	15	30
Domaine d' Esperance 14 years old, Bas Armagnac	11	22

COGNAC

	taste	glass
Paul Beau Hors d' Age aged over 3 decades, Grande Champagne	15	30
Pierre Ferrand Ambré averaging 10 years old, a fruity expression	6	12
Pierre Ferrand 1840 19th century replica with a higher proof!	5	10

EAU DE VIE

	taste	glass
Cyril Zangs Double Zero apples	8.50	17
Cazottes Goutte de Prunelart grapes	18	36
Trimbach Poire William pears	6	12

DESSERT

Sugar Pie 12

maple whipped cream, rhubarb

Apple Spice Chômeur 12

Chocolate Pot de Crème 12

sabayon, blackberry, buckwheat

TEA

Délice Boréal - Northern Quebec Inuit
Wild Harvest Herbal Tea Blends

Arctic Blend: a tangy spice and conifer flavor	3
Crowberry: fruity aroma, slightly astringent	3

MEM

Green Tea	2.50
English Breakfast	2.50

COFFEE

Barrington Coffee Roasting Company	
French Press 17 ounce	7
French Press 44 ounce	17.50

FORTIFIED WINE

	taste	glass
Grand Guilhem Rivesaltes muscat from 120 year old vines	5	10
Ramos Pinto Tawny Port NV port aged 10 years in wood	3.50	7

PINEAU DES CHARENTES

	taste	glass
Navarre Vieux aged for 29 years	7	14
Navarre Rosé XO cognac blended with the must of red grapes	7	14
Paul Marie JEP #1 hand-selected by Nicolas Palazzi	5	10