

Lunch Menu

Starters

Fried Zucchini flower *

Brandad stuffed, House-Made Aioli

18

Green Asparagus

Lardo, Sauce Gribiche

19

Heirloom Tomatoes *

Québec Bufarella, Creamy Garlic Emulsion

21

Scallop Crudo

Lolo Rosso, Citrus

24

Main Courses

Fresh Pasta *

Nduja, Clams

29

Confit Pickerel

Seasonal Vegetables, Lemon Fumet Sauce

32

Farm-Raised Chicken Supreme

Carrot Variations, Thyme Jus

32

White Asparagus *

Garlic, Buckwheat

28

Desserts

Strawberries, Rhubarb, Elderflower Mousse

16

Paris-Brest, Praline *

16

TABLE D'HÔTE MENU | 55

Starter, Main Course and Dessert

Selection available from dishes marked with an asterisk ()*

Menu items and availability are subject to change without notice.