

Restaurant's Week Menu

♠ Dinner Menu ♠

♠ Appetizers ♠

Salade Bistrot Lepic

Organic baby green salad with fried cherry tomato

Pieds de cochon

Crusty boneless pig feet, onion mustard sauce

Salade d'envive au Roquefort

Endive and mache salad with apple, walnut and Roquefort cheese

Soupe du jour

Tartare de Saumon

Salmon tartar with fresh dill and lemon juice

Salade Frisée aux lardons

Frisee salad served with bacon and sunny side up quail eggs

Huitres frites

Half-dozen of fried oysters, organic mixed salad & cocktail sauce

Crab cakes salad

Crab cakes served with arugula salad and hearts of palm

Escargots au beurre d'ail

Snails baked in garlic butter

Tarte à l'oignon

Onion tart with bacon and baby green salad

♠ When placing your order, please inform your server of ANY Food Allergies ♠

♠ Jean Baptiste Massala, Chef de Cuisine ♠

♠ Entrees ♠

Truite meunière amandine

Pan seared trout, roasted almond, spinach & pomme purée

Salade aux fruits de mer

Spring green salad with grilled salmon, shrimp and fresh fish of the day

Paillason de saumon

Salmon in potato crust, butternut squash sauce

Confit de canard

Duck leg confit served with mixed green salad and French fries

Joues de veau braisées

Braised veal cheeks, orecchiette pasta, basil and truffle oil

Rognons de veau, sauce Dijon

Veal kidneys with chunky Yukon gold potato, Dijon mustard sauce

Foie de veau Provençale

Calf liver with capers, garlic, black olives and Jerez vinegar

Poulet fermier organic au curry

Free range organic chicken with curry, coconut milk lemongrass and saffron Basmati rice

Médailles de boeuf poêlés

Beef medaillons with creamy polenta, mixed vegetables
Wild mushroom rosemary jus

♠ Desserts ♠

Ile flottante

Baked egg whites floating in crème Anglaise

Tarte au fruit du jour

Homemade fruit tart of the day

Tarte chaude au chocolat

Chocolate tart served with crème Anglaise sauce

\$55 pp - Excluding Tax and Gratuities