



## Appetizers

Trésors du Large oysters, homemade mignonette and lemon - 6 or 12	18/36
Soup of the day and its garnish	8
Pan-fried cheddar from Fromagerie du Pied de Vent, fried shallot, Kalamata olives, confit tomato, basil and spiced honey	17
Autumn salad  Brussels sprouts, kale, baby potatoes , smoked mackerel from the Fumoir d'Antan, diced croutons and old-fashioned mustard aioli	16
Halibut ceviche, tequila & lime dressing, mango, grapefruit, cabbage and yogurt	18
Salmon accras and tartar sauce	16
Beef tartare, bacon confit, French pickle, capers, gray shallot, parmesan and croutons	19

## Mains

Risotto, parmesan, tarragon, butternut squash, pecans, crème fraiche, zucchini and sage	26
Homemade spaghettini, king oyster mushroom, shiitake, jus and cream sauce, kale, pine nuts, parmesan	27
Cod confit in olive oil, celeriac and cauliflower purée, leek, green beans, beetroot, Brussels sprout, fresh herb oil and gremolata  nuts, lemon zest, herbs	32
Oka's rabbit two ways, creamy polenta, candied squash, burnt broccoli, carrot and jus	31
Fried chicken burger, homemade pickle, lettuce and smoked paprika mayonnaise, served with homemade fries	25
Beef tartare, bacon confit, French pickle, capers, gray shallot, parmesan, served with homemade fries	29

## Sides

Homemade fries & mayo	8
Green salad	7

## Desserts

Dark chocolate mousse, berry jam and chocolate cornflakes	9
Carrot cake, tonka cream, nuts and candied carrot	9
Candied pear with cardamom, soft cake, mascarpone cream and coffee caramel	9

Please let us know if you have any allergies or food intolerances.