

· EVA ·

STARTERS

Carlo's oysters, homemade mignonette, lemon 6 or 12
20/40

Soup of the day with garnish
10

Asparagus, fior di latte, pistachio, grapefruit, white turnip, confit lemon, rhubarb*
20

Leek stuffed with ricotta-mushrooms-walnut-black garlic, then breaded;
confit leek, smoked-marinated herring from Le Fumoir; smoked herring sauce*
20

Homemade focaccia, lobster, Art Senau Mornay sauce, endives, potato
breadcrumbs, herbs
23

Trout and scallop crudo, blood orange, yogurt, pine nuts, radishes, pomegranate,
sprouts from La Repousse
25

Beef tartare, confit bacon, caper-cornichon, shallot, parmesan, croutons
24

EXTRAS

Thick bacon
4,25

Magdalen's scallop
4,75 / each

Homemade fries and mayonnaise
9



· EVA ·

MAINS

Risotto, parmesan, tarragon, beetroot, green peas, cumin crème fraîche, hazelnut*
33

New Richmond Arctic char, celeriac purée, braised carrot, Brussels sprouts,
maple vinaigrette, almond, apple, bird's eye chili, chervil*
36

Braised pork cheek, ricotta gnocchi, mussels from the Mags, diced vegetables,
oyster mushroom, creamy sauce with jus
38

Beef chuck burger, Jeune Coeur cream, pickled onions, lettuce, tomato, mayo
on homemade brioche bun, served with fries
33

Homemade chicken tortellini, rich broth, salsify, asparagus, yellow beetroot,
Louis d'Or cheese, puffed quinoa
38

Beef tartare, confit bacon, caper-cornichon, shallot, parmesan, croutons,
served with fries
37

DESSERTS

Pavlova, raspberry compote, basil crème légère, basil gel
14

Olive oil cake, burnt lemon purée, dark chocolate mousse, chocolate crumble,
candied lemon
14

Maple semifreddo, poached apple, crumble tuile, whipped cream,
apple-rhubarb syrup, hazelnut*
14

