

restaurant week summer 2025

dinner \$45

first

corn vichyssoise

radish, watercress & spicy pickled okra

salade verte

radish, salted cucumber, pickled shallot, tirokafteri & olive oil breadcrumbs

frenchie

romaine lettuce, blue cheese, bacon & french dressing

smoked paprika prawns

almond "aioli" & lime

steak tartare*

egg yolk, chili oil, cornichons & pickled mustard seeds

chicken liver pâté

cornichons, pickled red onion & seeded pullman toast

second

moules frites normande

cider, leeks, mustard & crème fraîche

roasted hake

gigante beans, charred cabbage, piparras & fennel aioli

paccheri

corn, squash, sungold tomato, brown butter, espelette pepper & whipped ricotta

le socca

roasted beets, braised greens, grains, carrot hummus & lemon yogurt

cast iron chicken

anchovy salsa verde, charred chicories & olive oil crushed potatoes

whole grilled dorade

preserved lemon sauce vierge & charred broccoli rabe **(\$15 supplement)**

steak frites*

bavette, petite salade, maitre d'hotel butter & house-made steak sauce **(\$15 supplement)**

dessert

bananas foster profiteroles

banana ice cream, crème fraîche & banana rum caramel

spiced chocolate pot de crème

vanilla madeleines & crème fraîche

lemon olive oil cake

orange blossom, strawberry preserves & crème fraîche



restaurant week summer 2025

lunch \$30

first

corn vichyssoise

radish, watercress & spicy pickled okra

anchovy frites

crispy lemons & aioli

salade verte

radish, salted cucumber, pickled shallot, tirokafteri & olive oil breadcrumbs

frenchie

romaine lettuce, blue cheese, bacon & french dressing

steak tartare*

egg yolk, chili oil, cornichons & pickled mustard seeds

chicken liver pâté

cornichons, pickled red onion & seeded pullman toast

second

trout po' boy

remoulade, pickled red cabbage & fennel slaw

nicoise socca*

chickpea flatbread, rare tuna, salad, egg & olive aioli

roasted beet socca

red & golden beets, grains & lemon yogurt

moules normande

cider, leeks, mustard & crème fraîche

grilled chicken sandwich

roasted bell pepper, broccoli rabe, calabrain chili aioli & raclette cheese

burger royale*

double patty, raclette cheese, cornichons, french dressing, lettuce & fries

steak frites*

petite salade, maitre d'hotel butter & house-made steak sauce **(\$15 supplement)**

