

au comptoir
LE DÎNER

APPETIZERS / ENTRÉES

SOUPE DU JOUR

soup of the day

14

SOUPE À L'OIGNON

onions, bacon, veal broth, baguette, Gruyère

17

SALADE VERCINGÉTORIX

*baby gem lettuce, white anchovies, lemon, soft-poached egg,
Gruyère, croutons, garlic & caper vinaigrette*

19

CELERI-RAVE ET GÉSIERS

celery remoulade, breaded duck gizzards, apple, grainy mustard

21

TARTARE DE BISON

bison tartare, red beetroot, radish, horseradish

23

FOIE GRAS

duck foie gras, golden beetroot, kumquat, sourdough

26

ASSIETTE DE CHARCUTERIE

house and artisan cured meats

27

ASSIETTE DE FROMAGES

one cheese – three cheeses

9 – 24

WEDNESDAY

*mussels & fries
oysters*

THURSDAY

cheese night

SUNDAY

cassoulet

MAIN / PLATS PRINCIPAUX

RISOTTO

risotto, celeriac, sunchoke, black truffle, Parmesan, fines herbs

38

SAINT-JACQUES

Hokkaido scallops, cauliflower, almonds, apple, beurre blanc

46

JOUE DE BOEUF

red wine braised beef cheeks, mashed potatoes, salsify, thumbelina carrots, parsley

42

SAUMON À L'UNILATÉRALE

pan-seared Pacific Coast salmon, tagliatelle, gem lettuce, fines herbs, fish velouté

37

FAISAN

*pheasant breast with foie gras and mushroom stuffing, salsify,
parsnip, carrot & coffee, sauce suprême*

44

MAGRET DE CANARD

smoked maple glazed duck breast, orange, beetroot, black kale, duck jus

44

ENTRECÔTE, FRITES

grilled Alberta Angus ribeye, creamed green peppercorn sauce, fries, salad

55

BAVETTE D'ALOYAU, POMMES DAUPHINES

*pan-seared bavette steak, pommes dauphines, salad
choice of: Roquefort or porcini sauce*

42

SIDES / ACCOMPAGNEMENTS

FRITES	SALADE	LÉGUMES DU MARCHÉ	FRICASSÉE DE CHAM-PIGNONS
<i>french fries</i>	<i>mixed green salad, house dressing</i>	<i>market vegetables</i>	<i>sautéed mushrooms, shallots, white wine, parsley</i>
9	10	15	15