

au comptoir
LE DÎNER

APPETIZERS / ENTRÉES

SOUPE DU JOUR

soup of the day

14

MACÉDOINE DE PRINTEMPS

*gem lettuce, creamed spring vegetables, asparagus,
breadcrumb gremolata, soft-boiled egg*

21

SALADE VERCINGÉTORIX

*baby gem lettuce, garlic vinaigrette, white anchovies, lemon,
Gruyère, croutons, 62°C egg*

19

GRAVLAX DE FLÉTAN

halibut gravlax, cucumber, asparagus, lemon, tarragon

25

TARTARE DE VEAU

veal tartare, white anchovies, green peas, gribiche sauce, taro chips

23

FOIE GRAS

duck foie gras, rhubarb, orange, 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

lamb shank

MAIN / PLATS PRINCIPAUX

RICOTTA ET MORILLES

fettucine, fresh peas, morels, ricotta, fine herbs, Comté

42

FLÉTAN

wild halibut, spring vegetables broth, onion, asparagus

51

FAUX-FILET DE VEAU

veal striploin, carrot, wild mushrooms, spring onions, sauce verte

49

SAUMON À L'UNILATÉRALE

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

37

LAPIN À LA MOUTARDE

rabbit leg, Thumbelina carrots, peas, smoked potatoes, mustard sauce

44

MAGRET DE CANARD

*honey & orange glazed duck breast, onion soubise,
shallot, rhubarb, radish, duck jus*

44

ENTRECÔTE, FRITES

grilled Alberta Angus ribeye, fries, salad, Maître d'Hôtel butter

55

BAVETTE D'ALOYAU, POMMES DAUPHINES

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

42

SIDES / ACCOMPAGNEMENTS

FRITES

french fries

9

SALADE

*mixed green
salad, house
dressing*

10

**LÉGUMES DU
MARCHÉ**

*grilled asparagus,
pesto*

15