

## MAIN

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### STARTERS

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Soupe of the day 5

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#### Smoked Clam Chowder

Smoked clams, bacon and potatoes,  
white wine, tarragon, tobiko 13

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Calamari 19

Smoked coconut, cauliflower, peppers,  
Hawaiian salt

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Melting Brie 16

Cranberries, parsnip, pecans

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Broiled Snails 14

Basil cream, Douanier

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This is not a carpaccio 24

Beef 56.5°C, blue cheese, mustard, caperons,  
Hawaiian salt

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### SIDES

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Mash 5

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Market Vegetables 7

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Blue Cheese\* 5

\*Broiled on your steak

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Argentina Shrimps 8

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Lobster Tail MP

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Fries 4

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Sauce 4

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Salmon tartar 24

Mirin, tobiko, wasabi, tomatoes, fresh herbs,  
salad and fries

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Beef tartar 24

Parmesan, truffle, chicharrun, fresh herbs,  
salade et frite

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Sweet and Spicy Shrimps 24

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Pasta of the day MP

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Fish of the day MP

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Burger of the day MP

Salad or fries

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Pork Ribsteak MP

From my friend M. Campbell at Dunham,  
side of the day

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Veal Liver 25

Fries, salad, bacon, red wine sauce

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Beef Brisket 25

Polenta, peaches, salad

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Sirloin Bavette /Flank 38

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Teres Major 32

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Striploin 48

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Hamburger steak 30

Ground daily, fries, caramelized onions,  
brussel sprouts, choice of sauce

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Caesar Salad 25

Chicken from Voltigeurs farm, bacon, egg,  
parmesan

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Fish & Chip 20

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