

# Main Course

## Poisson

### LA TRUITE ET LES GHOCCHI

Pan seared Steelhead Trout, Crab Gnocchi, Leak Fondue, Tarragon Sauce, 26.00

### LA BOUILLABAISSE

Fish du Jour, Prawns, Mussels and Clams Bouillabaisse, Aioli and Croutons, 27.00

### LE CABILLAUD ET LA BRANDADE

Smoked Ling Cod, Brandade Croquette, Tomato Confit Wilted Greens, Ratatouille Emulsion, 27.00

### LES SAINT JACQUES ET LES LENTILLES

Pan Seared Scallops, Dupuy Lentils, Crispy Pork Belly Apple and Fennel Salad, Ginger Vinaigrette, 30.00

### LA SOLE MEUNIÈRE

Pan Seared Dover Sole, Jardinière de Légumes, Lemon Brown Butter Sauce, 43.00

### LE VÉGÉTARIEN

Winter Squash Canneloni, Porcini Pasta, Goat Cheese Mushroom Râgout, Sage Butter, 21.00

## Viande

### LE PASTIS POT AU FEU

Braised Beef Shoulder, Bacon, Roasted Marrow, Turnip Carrots, Garlic Croutons, 26.00

### LE FILET DE PORC ET LA PURÉE

Kurabota Porc Loin and Braised Pork Cheeks, Brussels Sprout Parsnip and Gruyere Pomme Purée, Apple Cider Jus, 27.00

### LE STEAK ET LES FRITES

Grilled Angus New York Steak, Pommes Frites, Peppercorn or Bearnaise Sauce or Roquefort Butter. 28.00

### LE FOIE DE VEAU ET LA MOUTARDE

Provimi Calf Liver, Creamy Crushed Potatoes, Bacon Balsamic Cippolini Onions, Grainy Mustard Jus, 28.00

### L'AGNEAU ET LE CASSOULET

Grilled Lamb Sirloin, Lamb Merguez and Braised Butter Beans Cassoulet, Tomato Fondue, 29.00

### LE CANARD ET LE CONFIT

Broome Lake Duck Breast, Leg Confit Potato Röesti, Kumquat Marmalade, Braised Chard, 5 Spiced Duck Jus, 30.00

## *Special du Jour*

### *Tuesday*

Steak Bordelaise, 28.00

### *Wednesday*

Rognon à la Moutarde, 27.00

### *Thursday*

Duck Cassoulet, 25.00

### *Friday*

Sole Normande, 27.00

### *Saturday*

Boeuf Bourguignon, 27.00

### *Sunday*

Coq au Vin, 25.00

## *Side Dishes*

Pommes Frites, 6.00

Mushrooms, 7.50

Haricots Vert, 6.00

Brussel Sprout, 6.00

Macaroni and Cheese, 7.00