

APÉRITIFS, GARNITURES & HORS D'OEUVRES

Fresh Baked Bread & Butter Service 8

Frites 10 | Truffle Frites 21 | Frites Caviar 34 | Aioli Dip Trio 6
Honey Truffle Baguette 21 | Brasserie Salade 19 | Onion Soup Gratinée 16
Ahi Tuna & Melon 21 | Daily Fresh Crudo MP | Crispy Artichoke & Aioli 18
Green Beans 12 | Pomme Purée 12 | Asparagus 12

FRUITS DE MER

FRESH OYSTERS

Dunbar | lemon & mignonette 4.50/ea

MUSSELS AU PISTOU

homemade pesto, parsley, lemon & fresh herbs 24

DOVER SOLE MEUNIERE

pan-seared, lemon, garlic & fresh herbs MP

FISH OF THE DAY

flown in daily | limited availability MP

LES PÂTES

LINGUINE du Jour MP

LOBSTER RAVIOLI 36

DU CHEF AZOULAY

CHEESEBURGER

white cheddar, bbq mayo, onion, pickle, potato crisps 24

CHICKEN PAILLARD

marinated & grilled to order with green salad 29

L'ESCARGOT

cognac butter sauce 26

BURRATA & RATATOUILLE

olive oil infused tomatoes & micro basil 21

LE BOEUF

FILET DIANE 49

STEAK FRITES D'OR 54

LE CAVIAR
BUMPS 25



NOIR 90
ROYALE 140
PLATINUM 160

served with warm
blinis & crème fraîche



 **LE BONBON 16** 

Chocolate Mousse | Vanilla Ice Cream | Profiteroles

We are concerned for your well-being. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. If you have a food allergy, please alert your server as not all ingredients are listed on the menu.

le COCKTAIL 20



NEGRONI BIANCO

*Gin, Quinquina, Cocchi Americano
Carpano, lemon bitters*

MIEL DORÉ

Bourbon, spiced honey, lemon, smoked rosemary

POIRE ROYALE

*Pear Cognac, spiced honey, lemon, sparkling
wine, dehydrated pear*

JARDIN VERT

Citadelle Jardin D'ete gin, honey, muddled basil, lime

FLUFFY MARGARITA ROYALE

*Tequila, pineapple infused Ancho Reyes Verde, fluffy
pineapple, agave, lava salt*

le SPRITZ 20



APEROL 2.0

*Aperol, Contratto, Chambord, Tequila
sparkling wine, club soda*

Le HUGO

St-Germain, sparkling wine, soda water

NUIT en ROSE

*Lillet Rose, Vodka, prosecco
cranberry reduction*



*Grey Goose vodka, infused with
black & white truffle, balanced with
honey, finished with Osetra caviar*

LE BISTROT BAR SARDINE

Le Dîner

*By Chef Eliott Azoulay
6805 Rue Snider Plaza | Open 'til late!*