

# 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*

### L'ESCARGOT

*cognac butter sauce 26*

### 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*

### TARTARE de BOEUF

*hand-cut, finished with balsamic glaze 28*

### BURRATA & RATATOUILLE

*olive oil infused tomatoes & micro basil 21*

## LE BOEUF

**FILET DIANE 49**

**STEAK FRITES D'OR 54**



*Le* **LE BONBON 16** *La*

**Chocolate Mousse | Vanilla Ice Cream | Profiteroles**



**BUMPS 28**

**ROYAL BAIKA 150**

**ROYAL DORENKI 190**

**IMPERIAL OSSETRA 240**

*served with warm  
blinis & crème fraîche*

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 Elliott Azoulay  
6805 Rue Snider Plaza | Open 'til late!*