



PRIX FIXE MENU \$59

Select one appetizer, one entrée & one dessert

LES HORS D'OEUVRES

CHESTNUT SOUP

creamy chestnut base, and crostini, topped with chestnut mousse and crispy prosciutto

FRENCH ONION SOUP GRATINÉE

beef broth, three cheese blend

CUCUMBER GAZPACHO

toasted almonds, green grapes, celery, yellow bell pepers

ESCARGOTS SAUVAGES DE BOURGOGNE

garlic, parsley, butter, baguette

STEAK TARTARE

quail egg, cornichons, capers, crostini

COUNTRY PÂTÉ

cornichons, frisée salad, grain mustard

LIBERTÉ SALAD

lettuce, tomato, cucumber, chickpeas, blue cheese, croutons, house vinaigrette v

CAESAR SALAD

parmesan cheese, boquerones, garlic croutons, black pepper

ENDIVE AND BITTER GREENS

pear, fennel, radish, blue cheese dressing, spiced walnuts v,gf

BEET CARPACCIO

burrata, toasted hazelnuts, pomegranate seeds, Mandarin orange slices, basil oil v,gf

LES ENTRÉES

BOEUF BOURGUIGNON

red wine braised beef, bacon, carrots, pearl onions, cremini mushrooms, smashed potatoes gf

FETTUCCINE BOLOGNESE

ground beef & pork, tomatoes, fennel seed, garlic, pecorino romano cheese

TROUT AMANDINE

green beans, almonds gf

COULOTTE STEAK FRITES

petite salad, peppercorn sauce, served with frites gf

LIBERTÉ DOUBLE PATTY BURGER

double patty Black Angus Beef, caramelized onion jam, pickled red onions, cheddar cheese, olive oil bun, served with frites

NY STRIP STEAK AU POIVRE +10

asparagus, sautéed trumpet mushrooms, and oyster mushrooms, garlic confit, green peppercorn sauce gf

SEARED FILET MIGNON +10

potato purée, asparagus, truffle port sauce gf

ROASTED HALF CHICKEN AU JUS

served with potato purée, caramelized pearl onions, trumpet mushrooms

PENNE AUX CHAMPIGNONS

cremini mushrooms, trumpet royal mushrooms, and oyster mushrooms in a truffle cream sauce

MOULES FRITES

white wine, Pernod, fish fumet, shallot, fennel, confit garlic, thyme, served with frites gf

SEARED SALMON

potato purée with smoked white fish, medley of vegetables, asparagus, corn velouté, pickled mustard seeds gf

COQ AU VIN

smashed potatoes, cremini mushrooms, baby carrots, pearl onions, bacon, red wine jus gf

LAMB SHANK

slowly braised lamb shank with polenta, roquefort, and ratatouille Provençale gf

LOUP DE MER +10

seared & butterflied whole branzino, Israeli couscous, zucchini caponata, arugula & fennel salad with tarragon vinaigrette, vadouvan beurre blanc

LES SUCRÉES

CHOCOLATE MOUSSE CAKE

vanilla biscuit, hazelnut praline, raspberry sauce

POT DE CRÈME AU CHOCOLAT

vanilla chantilly gf

TARTE AU CITRON

lemon custard, raspberry gelée, berries, vanilla chantilly, vanilla red wine reduction

TARTE AU FROMAGE

basque-style cheesecake, mixed berries, vanilla chantilly, chocolate ganache gf

VANILLA CRÈME BRULÉE

vanilla bean, caramelized sugar gf

SORBET

seasonal selection vegan, df, gf

ICE CREAM

seasonal selection v,gf