

LE BISTRO

Starters & Salads

SOUP OF THE MOMENT \$9

BISTRO SALAD \$16

Delicata squash, quail egg, buttermilk vinaigrette, sheep's feta, arugula, pistachio

SALMON GRAVLAX \$24

Crème fraîche with herbs, smoked beetroot coulis, mujol caviar, puffed rice

BISON TARTARE \$23

Sumac, black garlic whipped cream, marinated mushrooms

Classics

CAESAR SALAD \$23

Romaine lettuce, Nicoise lettuce, Parmesan croutons, Caesar dressing, maple-glazed bacon

THE CLUB \$23

Prosciutto, Ras el Hanout mayonnaise, grilled chicken breast, tomato, lettuce

BURGER BISTRO \$25

Black Angus beef, tomato jam, bacon, red onions, Pacific Rock cheese, smoked aioli (*VG option available*)

FISH N' CHIPS \$26

Fries, remoulade, labneh citron et aneth

STEAK FRITES \$40

Beef tenderloin, compound butter, fries and/or salad

Signatures

VEAL FLANK \$36

Gabrielle potatoes confit in duck fat, root vegetables, full-bodied juice

BEEF CHEEK \$32

Yukon Gold and celeriac puree, root vegetables

GUINEA FOWL SUPREME \$38

Stewed white beans, market garden vegetables, poultry ice cream

ICELANDIC COD \$42

Carrot butter, braised fennel, Beluga lentils with bacon

TAGLIATELLE WITH SHRIMPS \$29

Nordic shrimp, lobster bisque, lemon cream, squid ink tuile

GRILLED CAULIFLOWER \$27

Zaatar, vegetable sauce, sunflower hummus with preserved lemon, mint chimichurri

Desserts

ACCORDING TO THE INSPIRATIONS OF OUR CHEFS, DISCOVER OUR CREATIONS OF THE MOMENT. HOMEMADE DESSERTS AT \$13.

ASK YOUR SERVER TO KNOW OUR SPECIALTY OF THE DAY