

A note from Isabel

As everyone knows, when Antoine and I met, I was working as a serveuse while attending the Sorbonne for a year. Many have accused me of marrying Antoine for his fortune, but the truth is that when we met I fell in love with him because of how he treated me and my colleagues over many visits to our café.

I worked hard to put myself through university, and during that time I cried both tears of pain and tears of joy when serving customers. Now in memory of my dear Antoine, I ask that you treat me and your servers as you would a friend who invited you for dinner and an evening of laughter and bonhomie. In return I'll always have a genuine smile and place in my heart for you, my beautiful friend.

C R U

1/2DZ OYSTERS *gf* 

Daily Selection of East or West Coast
- Ask Your Lovely Server

NAKED

SERVED WITH CHAMPAGNE MIGNONETTE,
HORSERADISH, LEMON · 022

DRESSED FRESH OYSTERS

SWEET HEAT

SERRANO CHILI, PINEAPPLE, MINT · 024

TEQUILA SUNRISE

POMEGRANATE, TEQUILA,
LIME, SMOKED SALT · 025

ROC-A-FELLA

COGNAC PONZU, TROUT CAVIAR · 028

TRUFFLE HAMACHI SASHIMI 

COGNAC PONZU, TRUFFLE CRÈME
FRAICHE, PICKLED CHILI, BEET CHIPS · 019

VENISON TARTARE

JUNIPER MAYO, PICKLED POMEGRANATE,
PUFFED AMARANTH, QUAIL EGG · 021

D È B U T

SHRIMP COCKTAIL *gf* 

GRILLED WHITE SHRIMP,
COCKTAIL SAUCE, CAJUN SPICE,
PLANTAIN CHIPS · 019

FALAFEL SALAD

GREEN GODDESS DRESSING, FETA,
PICKLED RED ONION, PEPITAS · 016

BAKED BRIE

ST-GERMAIN ROSE JAM,
TOASTED HAZELNUT,
SEASONAL FRUIT, SAGE,
ROSE SALT, BAGUETTE · 021

FRENCH PICNIC

DAILY SELECTION OF CHARCUTERIE
AND CHEESES, PICKLES, NUTS,
OLIVES, JELLY AND CRACKERS · 032

BRUSSELS SPROUTS *gf*

MAPLE GASTRIQUE, SMOKED
BACON, SPICED APPLE PURÉE · 015

FRITES

HOUSE CUT FRIES,
BLACK GARLIC AIOLI · 012

FOIE GRAS TARTINE

GRILLED FLATBREAD, FOIE
GRAS TORCHON, DUCK BACON,
CHERRY TOMATO · 018

SEA BREAM 

WHITE SOYA BEURRE BLANC,
BROCCOLINI, KALE CHIPS,
SALSA VERDE · 024

FRIED CHICKEN

MAPLE SERRANO HOT SAUCE,
CORNICIONS, WALNUT DUKKAH · 016

FRENCH ONION BURGER

WAGYU BEEF, SECRET SAUCE,
RED FOX CHEESE, JUS CARAMELIZED
ONION, PICKLE · 019

LAMB RIBS *gf*

GRÉNACHE WINE BBQ SAUCE,
CRÈME FRAICHE, CHARRED GREEN
ONION CHIMICHURRI · 023

ICE CREAM SANDWICH *gf*

VANILLA SEMIFREDDO,
ALMOND CAKE, CACAO NIBS,
PISTACHIO, BLOOD ORANGE · 012

COFFEE & DONUTS

BEIGNETS, ESPRESSO CARAMEL,
BAILEY'S CHANTILLY CREAM · 009

CAFÉ

ESPRESSO · 003
AMERICANO · 003
LATTE · 004
CAPPUCCINO · 004
MOCHA · 005

ADD BAILEYS · 008
ADD KAHLUA · 008
ADD AMARETTO · 008

 *Ocean Wise, certified sustainable seafood*

Allergy statement:

We cannot guarantee that any of our products are free from allergens (including but not limited to, SOY, WHEAT, EGGS, PEANUTS, TREE NUTS, MILK) as we share equipment to store, prepare and serve them.

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EXECUTIVE CHEF KEVIN PAQUETTE