

\$45 | SERVED EVERYDAY

Les Entrées

TARTARE DE BŒUF "À LA MINUTE"

Ontario naturally raised beef, classic French seasoning, quail egg yolk

SALADE D'ÉTÉ

organic Ontario living greens, Ontario strawberries, Ontario heirloom tomatoes, preserved lemons, roasted yellow beet & Kozlik vinaigrette

ESCARGOT LE NOTRE

brandy garlic butter, parsley, two year old Comté cheese, key lime

Les Plats

CÔTELETTE DE PORK

lavender sous-vide Ontario pork chop, kale, swiss-chard, balsamic glazed treviso, Ontario feta, basil, sea-buckthorn berries

RISOTTO À LA SOUPE À L'OGNION

Canadian wild rice, caramelized onions, two year old Comté cheese, chapelure, parsley

PAVÉ DE SAUMON

BC chinook salmon, cauliflower purée, squash, courgette, heirloom carrots

Les Desserts

CRÈME BRÛLÉE

daily crème brûlée

GATEAU AU CHOCOLAT "WEISS"

flourless chocolate cake, Grand Marnier crème chantilly, orange & chili marmelade