

## Pour commencer

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<b>Tarte flambée</b> Alsatian thin crust, onions & bacon	24
<b>Onion soup gratinée</b>	18
<b>Charcuterie &amp; pâtés selection</b> cornichons	27
<b>Duck foie gras terrine</b> seasonal chutney, toasted brioche	27
<b>Pâté en croûte</b> Lucien Tendret's recipe since 1892	29
<b>Escargots</b> garlic & parsley butter	HALF DOZEN 16 / DOZEN 30
<b>Selection of mature cheeses</b> for two pieces	17
for three pieces	23
for four pieces	28

## Salades & Sandwiches

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<b>Croque-monsieur</b> mixed green salad	22
○ <b>Benoit cheeseburger*</b> bacon & caramelized onions	22
<b>Chicken Caesar salad*</b>	31
<b>Panzanella salad</b>	24

20% GRATUITY SUGGESTED FOR PARTIES OF 6 OR MORE

## Plats

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<b>Confit cod</b> corn & basil condiment	40
<b>Dover sole à la meunière</b> grenobloise sauce	75
<b>Quenelles de brochet</b> Nantua sauce	39
○ <b>Roasted duck*</b> japanese eggplant & mustard	42
○ <b>Filet mignon aux poivres*</b> peppercorn sauce	55
○ <b>Poulet rôti*</b> cooking jus	FOR ONE 38 / FOR TWO 75
○ <b>Hand-chopped beef tartare*</b> mixed green salad	33

## Garnitures

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Ratatouille	12	Mixed green salad	8
Pommes frites	12	Green beans & shallots	12

\* CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE THE RISK OF FOODBORNE ILLNESS

## Alberta's Italian favorites

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<b>Tomato carpaccio</b> taggiasca olives & herbs	22
<b>Fresh burrata</b> zucchini & red onions	26
<b>Paccheri*</b> octopus & cherry tomatoes	36
<b>Ravioli</b> ricotta & spinach	34
<b>Risotto*</b> gamberoni & bell pepper	38
○ <b>Beef tagliata*</b> arugula condiment & aceto balsamico	42

○ ALL OUR MEATS ARE ANTIBIOTIC-FREE AND FROM COMMITTED FARMERS

## Remontée de cave

### CHAMPAGNE / SPARKLING

N.V. <b>Barons de Rothschild</b> - Blanc de Blancs	27
N.V. <b>Perseval-Farge</b> - C. de reserve - Brut	23
N.V. <b>Moët &amp; Chandon</b> - Réserve Impériale Brut	25
N.V. <b>J. Blin</b> - Le Champs de L'Épinette - Blanc de Noirs	27
N.V. <b>Krug</b>	55
N.V. <b>Barons de Rothschild</b> - Rosé	26
N.V. <b>Ruinart</b> - Rosé	32
2021 <b>Le Mauzac de Pierre</b> - Cuvée Nature - Brut	16

### BLANC

2019 <b>Alsace Edelzwicker</b> - A.Boxler	19
2022 <b>Alsace Pinot Blanc</b> - Vieilles Vignes - Meyer-Fonné	15
2022 <b>Riesling</b> - Hugel & fils	17
2023 <b>Chablis</b> - Les Deux Amis	22
2022 <b>Meursault</b> - Les Clous - R. Dupont-Fahn	32
2022 <b>Mâcon</b> - La Roche Vineuse - Domaine O. Merlin	21
2021 <b>Willamette Valley</b> - Basalt - Granville	22
2022 <b>Sancerre</b> - Sélection Benoit NY - X. Flouret	23
2022 <b>Bordeaux</b> - Le Merle blanc de Château Clarke	28
2021 <b>Friuli Isonzo</b> - Dessimis - Vie di romans	21
2022 <b>Abruzzo</b> - Prope - Velenosi	16

### ROSÉ

2020 <b>Côtes de Provence</b> - AIX	19
2023 <b>Val de Loire</b> - Attitude - P. Jolivet	15

### ROUGE

2019 <b>Hte-Côtes-de-Nuits</b> - Dames Huguettes - Dom. Dufouleur	24
2017 <b>Savigny-Lès-Beaune</b> - Les Lavières - L. Jadot	32
2021 <b>Russian River Pinot Noir</b> - Little Boat	22
2021 <b>Saumur</b> - Clos du Tue Loup - Monopole - A. Lambert	21
2023 <b>Beaujolais Villages</b> - Domaine Chapel	19
2017 <b>Puisseguin Saint-Emilion</b> - Château des Laurets	24
2016 <b>Pessac-Léognan</b> - Esprit de Chevalier	25
2016 <b>Saint-Estèphe</b> - Les Pelerins de Lafon-Rochet	23
2021 <b>Napa Valley</b> - Fortune 1621	21
2020 <b>Cornas</b> - Vieilles Vignes - A. Voge	30
2022 <b>Côtes du Rhône</b> - Ventoux - Domaine de la Combe au Mas	17
2019 <b>Châteauneuf-du-Pape</b> - Domaine Brun Avril	30
2021 <b>Vernatsch Alte Reben</b> - Sonntaler - Kellerei Kurtatsch	17
2021 <b>Rosso Di Montalcino</b> - La Torre	23

## Cocktails

### CREATIONS

#### Le Barthelemy 18

French whiskey, pineapple juice, lime, triple sec

#### Le Jardin 18

Cucumber infused vodka, lemon, edelflower

#### Imbroglia 20

Champagne Barons de Rothschild, lillet blanc, suze

#### A berry good drink! 20

Tequila, strawberry, lemon, vanilla

#### Dirty salsa 20

Vodka, watermelon, poblano liquor, basil

#### Around the Clock 19

Red chilli pepper infused mezcal, grapefruit, lime, egg white

#### Le fizz de la passion 20

Gin, passion fruit, coconut, lemon

### COCKTAILS BY CAMPARI

#### Pimiento 18

Fire roasted mezcal, Campari, lime

#### Toasted Hay Negroni 18

Toasted hay gin, Campari, Vermouth

#### Americano 16

Campari, Vermouth, soda

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