

## Pour commencer

<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>Butternut soup</b> yogurt & hazelnut	18
<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

<b>Croque-monsieur</b> mixed green salad	22
<b>Benoit cheeseburger*</b> bacon & caramelized onions	22
<b>Chicken Caesar salad*</b>	31
<b>Beets carpaccio</b> orange dressing	22

20% GRATUITY SUGGESTED FOR PARTIES OF 6 OR MORE

## Plats

<b>Confit halibut</b> broccolini & pomegranate	42
<b>Mussels</b> herbs condiment	26
<b>Dover sole à la meunière</b> grenobloise sauce	75
<b>Quenelles de brochet</b> Nantua sauce	39
<b>Our traditional cassoulet</b>	48
<b>Roasted duck*</b> salsify & chicory	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

Roasted cauliflower, beets jus	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

<b>Carpaccio di capesante*</b> hazelnut & roasted celeriac	27
<b>Fresh burrata</b> sunchoke & black truffle	27
<b>Octopus paccheri*</b>	36
<b>Ravioli</b> genovese ragù	34
<b>Risotto</b> mushroom & tarragon	32
<b>Brasato al vino rosso</b>	42

\* ALL OUR MEATS ARE ANTIBIOTIC-FREE AND FROM COMMITTED FARMERS

## Remontée de cave

### CHAMPAGNE / SPARKLING

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

### BLANC

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

### ROSÉ

2020 Côtes de Provence - AIX	19
2023 Val de Loire - Attitude - P. Jolivet	15

### ROUGE

2019 Hte-Côtes-de-Nuits - Dames Huguettes - Dom. Dufouleur	24
2022 Pommard - Arnaud Baillot	32
2021 Russian River Pinot Noir - Little Boat	22
2021 Saumur - Clos du Tue Loup - Monopole - A. Lambert	21
2023 Beaujolais Villages - Domaine Chapel	19
2017 Puisseguin Saint-Emilion - Château des Laurets	24
2016 Pessac-Léognan - Esprit de Chevalier	25
2005 Margaux - Blason D'Issan	23
2021 Napa Valley - Fortune 1621	21
2020 Cornas - Vieilles Vignes - A. Voge	30
2022 Côtes du Rhône - Ventoux - Domaine de la Combe au Mas	17
2019 Châteauneuf-du-Pape - Domaine Brun Avril	30
2021 Vernatsch Alte Reben - Sonntaler - Kellerei Kurtatsch	17
2021 Rosso Di Montalcino - La Torre	23

## Cocktails

### CREATIONS

#### Once in Pearis 18

Vodka, pear gastrique, Rockey's milk punch, lemon

#### Luchardo Verde 20

Mezcal, tomatillo, parsley, Ancho Reyes, Suze, lemon

#### Straight Outta 55th 19

Brown butter bourbon, walnut, maple, Xocolatl bitters

#### Keep Da Beet\* 19

Gin, juniper & earl grey tea, lemon, beet, egg white

#### Headless Horseman 21

Rum, coconut, pumpkin spice, honey, lime

#### Purple Rain\* 18

Cognac, sherry, lime, crème de violette, egg white

#### Falling Spice 20

Dark rum, amaro, spiced honey, lemon, bitters

#### High Up 19

French whiskey, sherry, apple liquor, sparkling cider, lemon

#### Wannabe a Spritz (N/A) 14

Phony Negroni, sparkling earl grey tea

#### Apple Arise (N/A) 10

Aplós Arise, lemon

#### Not So Gin But Tonic (N/A) 13

Aplós Ease, juniper, ceylon tea, tonic, lime

### COCKTAILS BY CAMPARI

#### Pimiento 18

Fire roasted mezcal, Campari, lime

#### Toasted Hay Negroni 19

Toasted hay gin, Campari, Vermouth

#### Americano 16

Campari, Vermouth, soda

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