

NIBBLES

OLIVES AU ROMARIN (V). Pitted olives in rosemary olive oil	14
MÉLANGE DE NOIX (N). Glazed pecan, walnut & almond	16

TO SHARE

PÂTÉ DE FOIE DE VOLAILLE. Housemade chicken liver pate	18
FRITES À LA TRUFFE (V). Thin-cut fries & black truffle grounds, housemade mayo	22
POULET FRIT. French Quarter fried chicken, cornichons & housemade aioli	24
FOIE GRAS CRÈME BRULÉE. Foie gras-infused creme brulée	28
POUTINE. Thin-cut fries, fresh beef stock gravy & cheese curds	28
ESCARGOTS. Burgundy snails (1/2 dozen), garlic & parsley butter	32
CREVETTES EN VERRINE. Prawn cocktail, sauce l'Américaine	32
TERRINE DE SAUMON MAISON. Housemade smoked salmon terrine	40
GRAND PLATEAU. Beef salami, turkey ham & bresaola with brie, camembert & comté, cornichons	46
CARPACCIO DE SAUMON FUMÉ. Smoked salmon carpaccio, extra virgin olive oil & lemon	50
BAVETTE FRITES (~200G). Black angus flank, sauce diane & thin-cut fries	78

SOUPS

VELOUTÉ DE CHAMPIGNONS (V). Wild mushroom soup, white truffle oil & black truffle grounds	28
BISQUE DE FRUITS DE MER. Marseillaise seafood bisque, prawns & pacific mussels	46

SANDWICHES

JAMBON ET FROMAGE. Turkey ham & comté, dijon mustard, housemade mayo in a baguette	18/28
POULET RÔTI. Pulled roast chicken & comté, romaine, gravy & caesar dressing in a baguette	20/32
STEAK-FRITES. Grilled hereford sirloin, thin-cut fries & béarnaise in a baguette	32/58

SOMETHING SWEET

GLACE MAISON. Housemade ice-cream coupe (vanilla / dark chocolate / salted caramel)	12
CRÈME BRULEE AU CITRON. Lemon-infused crème brulee	18
BEIGNET. Housemade French doughnuts, Le Guaya dark chocolate & fresh chantilly	20/38
MOUSSE AU CHOCOLATE NOIR. Le Guaya dark chocolate mousse & extra virgin olive oil	26
POIRE BELLE HELENE (N). Poached pear, Le Guaya dark chocolate, almonds & vanilla ice cream	28





BUBBLY

CHANDON BRUT. Chardonnay, Pinot Noir, Meunier	38/300
1531 CRÉMANT DE LIMOUX. Pinot Noir, Chardonnay, Meunier	60/480
AYALA BRUT MAJEUR. Pinot Noir, Chardonnay	590
VEUVE CLICQUOT YELLOW LABEL. Pinot Noir, Chardonnay, Meunier	78/620
MOET & CHANDON IMPERIAL. Pinot Noir, Meunier, Chardonnay	84/720
BOLLINGER SPECIAL CUVÉE. Pinot Noir, Chardonnay, Meunier	900

ROSE

LA VEILLE FERME. Cinsault, Grenache, Syrah. Juicy fruits & tangy notes	26/126
LAVILA CINSAULT SYRAH. Cinsault, Syrah. Ripe berry nose. Fresh, juicy palate & harmonious	28/136

WHITE

LAVILA SAUVIGNON BLANC. Sauvignon Blanc. Fresh acidity, lush & creamy texture	28/136
LAVILA CHARDONNAY. Chardonnay. Stone fruit palate, crisp & mineral-driven texture	28/136

RED

LAVILA CABERNET SAUVIGNON. Cabernet Sauvignon. Smooth, fruity palate, velvety tannins	28/136
LAVILA SYRAH. Bold, fruit-forward, dense & juicy palate	28/136

COCKTAILS

SIDECAR. Cognac, Cointreau, lemon	42
FRENCH MARTINI. Vodka, Chambord, pineapple	42
VESPER. Gin, vodka, Lillet Blanc, burnt lemon oil	42
KIR ROYAL. Chandon, Crème de Cassis	46
FRAMBOISE. Chandon, gin, raspberry, lemon	46
T-75. Chandon, cognac, grapefruit	46
BOURDONNER. Chandon, rum, lime, honey	46

BEER

HEINEKEN. Lager, 5%, Netherlands	26	GUINNESS. Stout, 5.5%, Ireland	26
KRONENBOURG 1664. Lager, 5%, France	32	MAGNERS CIDER. Cider, 4.5%, Ireland	36

SOFTS & WATER

COKE/SPRITE/GINGER ALE. Can, 320ml	8	FRESH JUICE. Orange/watermelon/apple	12
EVIAN/PERRIER. Bottle, 750ml	22	NORDAQ STILL/SPARKLING. Bottle, 750ml	3/5