Le MISTRAL

RESTAURANT
+
BAR
+
CUISINE FRANÇAISE

Le MISTRAL

HORS-D'OEUVRE

BREAD AND BUTTER — $12
Beurre maître d'hôtel

CAVIAR & BLINI — $94
Premium caviar, blini, crème fraîche

PLATEAU DE CHARCUTERIE OU FROMAGE (GFO)
Selection of French cured meats or cheeses

1 person $22 | 2 persons $42 | 4 persons $62

HUÎTRES (GF, DF) — $7 each
Oysters — mignonette sauce
Add caviar for $5 per oyster

ENTRÉE

ESCARGOT & BAGUETTE GRILLÉE (GFO) — $26
Snails in garlic butter, grilled baguette

SAINT-JACQUES (GF) — $32
Seared scallops, celeriac purée, toasted hazelnuts, onion and Granny Smith apple
Add caviar for $10

TARTARE DE BOEUF (DF, NF) — $28
Finely hand-chopped raw beef mixed with fresh seasonings, sharp condiments.

RILLETTE VÉGÉTARIENNE (VEG) — $24
Vegetable rillettes

PLAT

BOURGUIGNON DE BOEUF — $48
Slow-braised beef with mashed potatoes

CUISSE DE CANARD (GF) — $46
Duck leg confit with roasted potatoes cooked in duck fat

TARTARE DE SAUMON (GF) — $42
Salmon tartare, herbs, capers, lemon, shallots
Add caviar for $10

POULPE GRILLÉ (GF) — $52
Grilled octopus with celeriac purée

SALADE VERTE AU CHEVRE CHAUD — $34
Mixed leaves, nuts, goat cheese and goat cheese toast

TARTE AUX OIGNONS CARAMÉLISÉS (VEG) — $36
Caramelised onion tart, crème fraîche, served with green salad

BON APPÉTIT

LES GRILLADES

RUMP (GF, DF)	$39
PORTERHOUSE (GF, DF)	$58
PIÈCE DU JOUR (GF, DF) *Chef's selection, ask your server*	Market Price

LES GARNITURES +$10

Frittes (GF)
Duck Fat Potatoes
Mashed Potatoes (GF, VEG)
Green Salad (GF)
Seasonal Roasted Vegetables (GF)

LES SAUCES +$5

Béarnaise (VEG)
Sauce au Poivre (VEG)
Champignon (VEG)
Beurre maître d'hôtel (VEG)
Mayonnaise à la Truffe (GF)
Aioli (GF)

DESSERTS

CRÈME BRÛLÉE (GF) *Vanilla bean, caramelised sugar*	$22
CHOCOLATE MARQUISE (GF) *Rich chocolate marquise, raspberry ice cream, crème anglaise*	$22
VACHERIN *Classic meringue-based ice cream cake*	$24
GLACE FAITE MAISON (2 scoops) *House-made ice cream, ask for today's flavours*	$16

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LE MISTRAL,
A FORCE OF NATURE,
WILD AND UNYIELDING,
THAT SWEEPS ACROSS THE LAND
AND SEA.

HERE, WE CAPTURE THAT SPIRIT
IN EVERY PLATE, EVERY POUR,
AND EVERY MOMENT SHARED.

MERCI BEAUCOUP
ET À BIENTÔT

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