

La Bonne Table

Starters

Soupe à l'oignon 13

Classic French onion soup with croutons and melted gruyère

Les Escargots 14

6 large Burgundy escargots in sizzling garlic butter, puff pastry hats

Salade de Betterave 14

Frisée lettuce, beets, walnuts, goat cheese, mustard vinaigrette

Pâté Maison 17

Pork Pâté with pistachios, cornichons, Dijon Mustard served with bread

Os à Moelle 17

Roasted Bone Marrow, toast, sea salt

Entrées

Steak Frites 43

12oz prime NY steak served with hand-cut fries, peppercorn sauce

Côte de Porc 35

16oz Duroc bone-in pork chop served with potato gratin, mushroom cream sauce

Moules à la bisque de Homard 32

PCI mussels with lobster bisque broth, lobster chunks, served with hand cut fries

Confit de Canard 33

Crispy and tender duck thighs served with Brussels sprouts and mustard cream sauce

Cassoulet 33

Classic French cassoulet of pork belly, duck leg confit, Toulouse sausage and stewed beans

Traite Amandine 30

Roasted 10oz trout with asparagus, toasted almonds, lemon butter drizzle

Sides

Bread and Butter 3

Hand-cut Fries 7

Gratin Dauphinois 9

Legumes Du Jour 9

Split charge \$3

* 20% gratuity may apply for parties of 5 or more.

please note we do not accept American Express

* Consuming raw or undercooked meats or seafood may increase your risk of foodborne illness.