



HORS D'OEUVRES

| CARNE FUMADA peppercorn oil, turnip, sourdough Recommended with the condiment trolley | \$15 | SOURDOUGH PASSATELLI EN BRODO giardiniera & lovage brodo | \$17 |
|---|------|--|------|
| SALADE D'HIVER B.C endives, chewy apple Fraser Valley hazelnuts, shiso vinaigrette | \$16 | LOBSTER COCKTAIL cultured maître d'hôtel butter fondu, Lessig green mary sauce, baguette | \$29 |
| SMOKED NOVA SCOTIA TROUT golden beet, sea buckthorn, dill, sour cream | \$18 | ADD-ONS Bonjour Bakery Rye Sourdough \$6 Cultured Maître d'Hôtel Butter \$4 | |

\$18

FONDUE & RACLETTE

| A.b gouda, fried sourdough nuggets, pepper | |
|---|----------------|
| BEECHWOOD SMOKED RACLETTE winter vegetables Recommended with the condiment trolley | \$27 |
| FONDUE SAVOYARDE, FOR 2 sourdough, A.B potatoes, winter vegetables & The condiment trolly is included | \$36 fruits |

Add a round of Kirsch shots **"Le coup du milieu".** This Swiss tradition aids digestion & stimulates the appetite!

CONDIMENT TROLLEY

Our condiment trolly will come right to your table upon request.

Please enjoy a selection of prepared condiments, pickles & preserves by our sister company, Lessig Ferments

\$14 per plate Price included in some dishes

MEAT & SEAFOOD

| M.S SCALLOPS A LA PLANCHA M.B whitefish caviar, buddha's hand citrus beurre blanc | \$25 |
|---|------|
| BERKSHIRE COTECHINO A L'ÉRABLE red currant & lambrusco jus | \$24 |
| CARBONADE VALDOSTANA spelt fazoletti, bone marrow | \$26 |
| ARCTIC CHAR SCHNITZEL warm sauce tartare | \$29 |

STARCH & VEGETABLES

| FAGIOLI ALL'OLIO A.B cranberry beans, Lessig pizza oil | \$14 |
|---|------|
| POLENTA TARAGNA M.B heirloom cornmeal & A.B buckwheat | \$16 |
| POTATO ALIGOT A.B potatoes, Lakeside cheese curd | \$16 |
| CHARRED CABBAGE smoked butter, garlic scape gremolata | \$16 |





DESSERT DIGESTIFS

| "AFTER EIGHT" mint ice cream, Delavoye dark chocolate & peppermint patties | \$13 | AHOHKA "THE DUKE" single malt cream liquor | \$15 |
|--|------|--|------|
| CHERRIES JUBILEE Lessig cherry chérie, swiss meringue, | \$13 | KILLEPITSCH red berry herbal liquor | \$12 |
| graham cookie – flambéed table-side | | ALPINE BREW nocino walnut liquor, maple, cold brew | \$17 |
| GAUFRE AUX POMMES | \$14 | nocino wanta nquoi, mapie, cola brew | |



