



INFLUENCED BY THE FRENCH RIVIERA & SURROUNDING AREAS WHILE KEEPING TRUE TO CANADA'S TERROIR

## Origin of ingredients

beef AB / chicken BC / duck QC / salmon BC / lobster NS / lamb BC

## Brut | raw

### caviar - m.p

30 gr | osietra or northern divine | accoutrements

### crudo- \$ 19

bc salmon | blood orange | coconut | lemon | chili

### oysters ½ Dz - \$24

pomegranate mignonette | cocktail sauce | horseradish

### beef tartare - \$25

beef tenderloin | shaved potato | egg yolk | shallots

### fruits de mer - \$95

1/2 lobster | prawns | oysters | ahi tuna

## Alès fraîcheurs | fresh

### avocado ritz - \$22

poached prawns | marie rose | baby gem  
lettuce | cognac

### burrata & heirloom tomato - \$23

local burrata | heirloom tomato | olive oil |  
balsamic | sesame | melba

### nicoise salad - \$24

heirloom tomato | ahi tuna | haricots | ouef |  
baby gem lettuce | olives | potato | red onion |  
shallot dressing

## À partager | sharing

### marinated olives - \$9

niçoise | castelvetroano | arbequina

### dahlia house bread - \$12

brioche | whipped butter | honey | salt

### lobster bisque - \$19

cognac | crème fraîche | lobster meat | chives

### escargot vol-au-vent - \$19

puff pastry | herb butter | escargot

### foie gras parfait - \$23

duck liver | stone fruit | cipollini | toasted  
brioche

### grilled octopus - \$28

octopus | nduja | potato



*Please inform your server of any food allergies or dietary restrictions you may have.*

*While entirely delicious, consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*

## Grillés | steaks

### ribeye tagliata - \$65

12 oz ribeye | arugula | balsamic | olive oil  
lemon | heirloom tomatoes | parmigiano  
reggiano

### steak & frites - \$49

8 oz striploin | natural jus | parmesan fries  
truffle aioli

### flame grilled steak

smoked salt | herb butter | bearnaise  
natural jus

8 oz striploin - \$49

6 oz tenderloin - \$55

12 oz ribeye - \$59

## Accompagnements | add-ons

seared foie gras - \$15

butter garlic lobster - \$15

charred broccolini - \$10

crispy brussel sprouts - \$10

pomme puree - \$8

sea salted fries - \$8

truffle fries - \$10

## Sauces

bearnaise - \$5

beurre blanc - \$5

barbera sauce - \$6

cognac peppercorn sauce - \$5

## Les plats chauds | hot dishes

served with a bouquet of fresh vegetables and  
pomme dauphinoise

### french onion burger - \$25

caramelized onion | taleggio | sesame  
brioche | truffle aioli | sea salted fries  
**vegetarian option available**

### pasta aglio e olio with lamb merguez - \$29

chitarra | lamb sausage | broccolini  
roasted garlic | olive oil | parmigiano  
**vegetarian option available**

### tuscan chicken - \$38

½ chicken | dry rub | lemon | roasted  
garlic olive oil

### salmon wellington - \$45

spring salmon | spinach | puff pastry  
champagne beurre blanc

### lobster gnocchi - \$49

chervil | garlic | chive | lemon butter

## Desserts

### dahlia chocolate cake - \$12

warm cake | double baked | vanilla ice  
cream

### lavender crème brûlée - \$12

custard | sugar crust | berries in season

### brandy apple crumble - \$15

calvados | cinnamon | vanilla bean gelato

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