



Everyday French Cuisine

Restaurant Week Summer 2026

4 COURSE PRIX-FIXE

FIFTY-FIVE DOLLARS AND 26 CENTS

FIRST COURSE

Housemade Gazpacho

SECOND COURSE

Petite Salade
or
Escargots Bourguignon

THIRD COURSE

Poulet "chez nous"
*Grilled chicken with a yoghurt,
Dijon mustard and citrus cream sauce*
or
Pan-seared Shrimp
with beurre noisette and heirloom tomatoes

FOURTH COURSE

Crème Brulée
or
Mousse au Chocolat

*Kindly note that an auto-gratuity of 20% will be added during Restaurant Week as well as a 3% debit/credit card fee for all card payments

