



LEMOLIÈRE

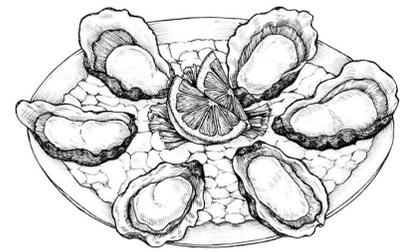
BRASSERIE FRANÇAISE



APPETIZERS

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| Soup of the day 14 | French onion soup 22 |
| Cream of mushroom soup 16 | Salmon Mille-Feuille, light cream 24 |
| Pâté de Campagne 15 | Escargots à l'ail 6/18\$ • 12/34\$ |
| Beets, goat cheese and raspberry vinaigrette 19 | Bone marrow 24 |
| Chicken liver mousse, haskap berry 21 | Rockefeller oysters 40 |
| Crispy veal sweetbreads, onion soubise, fried shallots 25 | Foie gras terrine 29 |
| Breaded goat cheese, poached pear 26 | Shrimp cocktail 34 |
| Bufarella from Fuoco creamery, squash, peach 27 | Giant shrimp and cod raviolo, bisque 25 |

FRESH OYSTERS 6/23\$ • 12/44\$



MAINS

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| Half Cornish hen, cep sauce 33 | Flank steak, peppercorn sauce 40 |
| Blood pudding, parsnip butter, apple and lardon 33 | Mussels <i>poulette</i> or <i>marinière</i> 33 |
| Shrimp and scallop risotto, fennel 33 | Beef tartare 36 |
| Salmon tartare 35 | Calf's liver à la <i>bourguignonne</i> 38 |
| Salmon, sorrel sauce 38 | Filet Mignon, sauce <i>Monsieur Jean</i> 60 |
| Cod à la <i>grenobloise</i> 46 | Lamb ballotine, white beans purée, beets 34 |
| Confit duck leg, carrots, fingerling potatoes 37 | |

ROTISSERIE



PRIME RIB
au jus

18 ounces 68\$

From 5 p.m., Friday and Saturday
Limited quantities.

SIDE DISHES

- Green pea salad 10 • Sautéed mushrooms 15 • Potato purée 10
Fries 10 • Green salad 10 • Green beans 10 • Mushroom salad 10 • Sautéed seasonal vegetables 10

QUEBEC CHEESE PLATTER 3/19\$
with garnishes

DESSERTS

- Crème brûlée 15 • Profiterole 15 • Lemon tartlet 15 • Pistachio and strawberry entremets 16
Molten chocolate cake 15 • Crêpes Suzette for two 28 •

