



LEMOLIÈRE

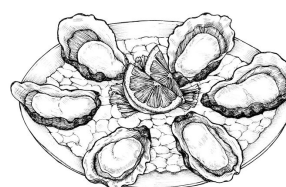
BRASSERIE FRANÇAISE



APPETIZERS

Soup of the day 14	Shrimp cocktail 34
Cream of mushroom soup 16	Rockefeller oysters (6) 40
Pâté de campagne 15	Garlic escargots au gratin, croutons (6) 18 • (12) 34
Beets, goat cheese, hazelnuts, raspberries 19	French onion soup in a puff pastry dome 22
Warm goat cheese, poached pear, frisée, port, walnuts 26	Bone marrow, anchovies, croutons 25
Bufarella from Fromagerie Fuoco, confit watermelon 27	Chicken liver mousse, haskap berry 21
Provençal tartlet, caramelized onions, tapenade, aged goat cheese 22	Foie gras terrine, ice cider jelly 29
Beet-cured salmon gravlax, fennel, orange 23	Crispy veal sweetbreads, onion soubise, fried shallots 24

FRESH OYSTERS (6) 23 • (12) 44



MAINS COURSES

Half Cornish hen, cep mushroom sauce, fries 33	Calf's liver bourguignonne, potato purée 39
Salmon tartare, fries or salad 35	Duck leg confit, carrots, baby potatoes 39
Seafood risotto, green peas 38	Lamb shoulder, polenta, piperade, black olives 34
Salmon, sorrel sauce, potato purée 38	Beef tartare, fries or salad 36
Herb-crusted cod, artichokes, tomatoes, preserved lemon 38	Flank steak, poivrade sauce, fries 40
Blood pudding, parsnip butter, apples, lardon 33	Beef tenderloin, sauce Monsieur Jean, fries 60

ROTISSERIE



PRIME RIB au jus

(18 oz) 68

From 5 p.m. On Fridays and Saturdays only
Limited quantities.

SIDE DISHES

Green pea and lettuce salad 10	• Sautéed mushrooms 15
Potato purée 10	• French fries 10 • Mixed greens 10
Fine green beans 10	• Mushroom salad 10
Seasonal vegetables 10	

QUEBEC CHEESE PLATTER (3) 19 served with house garnishes



Our Cornish hen is now available
for take-out or delivery!

DESSERTS

Chocolate truffle, salted caramel 5	• Vanilla crème brûlée 15 • Profiterole 15
Chocolate lava cake 15	• Lemon tartlet 15 • Pistachio and strawberry entremets 16
Crêpes Suzette for two 28	

