

petits plats

SPINACH & ARTICHOKE DIP + GAUFRETTES	9
PERELLÓ OLIVES (IN A CAN)	12
IBERICO JAMON aged 36 months (50 GRAMS)	24
CHEESE BOARD (60 OR 100 GRAMS)	mp
LOBSTER NORI tarragon, citrus, aioli + fried nori chip	13
DUCK WINGS A L'ORANGE confit duck wings, orange gastrique	14
PRAWNS MEUNIÈRE brown butter, lemon juice + fresh parsley (24
BEEF TENDERLOIN TARTARE black truffle emulsion, egg yolk, pecorino, gaufrettes	25
OCTOPUS SALAD octopus, dill, lemon, black olives, evoo, + crushed potato	18
CURED MACKEREL vichyssoise purée, parsley + herb oil	10
TUNA GAZPACHO yellow fin tuna, toasted almonds, tomatoes, cucumber, jalapenos + sherry wine	13
PORK TERRINE confit pork fat, caramelized peach puree + brioche	17

tarte flambée

RATATOUILLE 18 tomato, red pepper, zucchini + eggplant, roasted garlic, parmesan
FRENCH ONION 18 red wine-caramelized onion, gruyère
LOADED POTATO 18 sour cream, potato, bacon, chive, gruyère

fondue

	PETIT	GRAND
FRENCHIE FONDUE gruyère + emmental cheese, truffle oil, eastern slopes honey, cracked pepper, sourdough	32	60
CLASSIC FONDUE gruyère + emmental cheese, fresh garlic, cracked pepper, sourdough	32	60
ACCOMPANIMENTS		
fuji apple	3	3
broccoli	3	10
pickled cauliflower	4	6
cornichon	5	

OPEN WEDS-SUN
6pm-12am

CHAMPAGNE + GRILLED CHEESE
HAPPY HOUR
6pm-7pm

MONDAY + TUESDAY
CLOSED 'TIL FALL

WEDNESDAY
WINE WEDNESDAY

THURSDAY
WINE FLIGHTS +
HAPPY HOUR ALL HOURS

FRIDAY + SATURDAY
OYSTERS ON THE 1/2 SHELL

SUNDAY
1/2 PRICED FONDUE



20% gratuity will be added to groups of 6 or more



cocktail

WHISKEY IN FRENCH | 19

that accent though...
Tyrconnell Single Malt, Pineau des Charentes rouge, Angostura & Nonino amaro, Peychaud's

SOUTHERN GOTHIC | 18

big Leo energy
Zubrowka, Jelinek Pear Brandy, Lillet, lemon, salt

EVA GREEN | 19

when you have pilates at 6, but drinks at 7
Los Raj Gin, Green Chartreuse, lime, fresh greens

FEE VERTÉ | 17

cute but psycho—but real cute
St. Petroni Vermu Branco, french absinthe, Becherovka, lemon, egg white

PATINA | 18

reads obscure Russian poetry by candlelight, cigar in hand
Los Siete Misterios mezcal, Valdespina amontillado, Cherry Heering, lemon, thyme

VIOLET HOUR | 17

good vibes only!! (as long as mercury isn't in retrograde)
El Gobernator Pisco, Hidalgo Fino, pomegranate, lime, egg white

PRETTY PENNY | 18

invests in new crypto and vintage barware
Maestro Dobel Cristalino tequila, Noilly Pratt vermouth, Dry Curacao, Campari, orange blossom

sans alcool

FRENCH 86'd | 14

thyme, lemon, orange blossom, Zero sparkling rosé

FRENCH SODA | 7

blueberry + pomegranate, sparkling, cream

SPARKLING PINOT NOIR ROSÉ OR RIESLING | 11

Leitz, Ein Zwei Zero, Germany

CR*FT PALE ALE | 7

Village Brewing, Calgary

bière + cidre

'OKAMI KASU' JAPANESE ALE | 8 **'MEZCAL' GOSE** | 8
Of' Beautiful, Calgary *33 Acres Brewing, Vancouver*

'YACHT ROCK' RADLER | 8 **MILLER HIGH LIFE** | 6
Trolley 5 Brewing, Calgary *Miller Brewing Co, Wisconsin*

PORTER | 8 **'TIME & PLACE' CIDER** | 12
Good Morning Brewing, Calgary *Revel Cider, Guelph*