

Appetizers

Available from 5 :30 until closing

Tartars

Oysters

Oysters of the moment, classic garnish

- half dozen

18\$

- dozen

34\$

Artist's soup

Inspiration of the moment

8\$

Onion

Onion soup, croutons browned with smoked Oka

14\$

L'artiste

Risotto

Saffron risotto, wild mushrooms, olive oil with Espelette chilis

15\$

Salmon

House smoked salmon, caperberry, radishes, lime, sour cream, dill

16\$

Foie gras

Fried foie gras, vanilla, Jerusalem artichokes, squid ink bread crisp

22\$

Served as an appetizer (70g) or main course (140g)

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Salmon tartar, sour cream, chive, lemon, fries and salad

15 25

Main course served with fried and salad

Beef tartar, capers, shallot, truffle oil, fries and salad

16 26

Main course served with fries and salad

Main courses

Available from 5.30 until closing

Scallop

Roasted scallops, veal juice green lentils, smoked bacon emulsion 32\$

Poultry

Roasted poultry supreme, red cabbage, bacon and chestnuts, red wine juice 34\$

Duck

Smoked duck breast, pink grapefruit jam, turnip, candied olive oil butternut squash, raspberry sauce 41\$

Deer

Fried deer fillet, parsnip and white chocolate cream, winter vegetables, Tonka bean light mousse 48\$

Beef

Filet mignon Rossini's way, candied salsify, baker's potatoes, celery puree, Brussels sprout leave 49\$

Trout

Unilateral cooking trout fillet, sautéed oyster mushrooms with candied garlic, fried kale, squash puree, lemon dice, hazelnut butter 39\$

Beef rib

Rib of beef for two people, sautéed shiitake, horseradish potatoes, acacia honey iced carrots 98\$

Pasta

Homemade gnocchi, fresh tomatoes, spinach, basil 24\$

L'artiste