



LA MONTEE

A different menu everyday

Scallop egg roll with herbs,
zucchinis in a curry vinaigrette.



Chatham cod poached in milk,
gnocchis gratin and romanesco with padano.
Hérault 2006, Léon Barral 8.



Squash tasting;
mezza-luna with beurre blanc, chutney and seared.
Anjou « Isidore » 2005, Didier Chaffardon 9.



Charlevoix veal strip loin,
root vegetables cooked sous-vide, herbs broth and foie gras shavings.
Alsace Grand Cru Gewurztraminer « Zinnkoepfle » 2007, Agathe Bursin 10.



Épicurien;
braised cipollini, maxim's potatoes and épicurien emulsion.
Arbois Pupillin « Melon le Rouge-Queue » 2005, Annie et Philippe Bornard 9.



Melba peach,
vanilla cream, poached peach and sorbet, red currants crumble.
Coteaux du Layon « Les Bruandières » 2004, Patrick Baudouin 11.

Wine menu : 42\$
The wines are served in 2.5 oz.