



HAPPY NEW YEAR!

SOIREE AT RESTO GARE DECEMBER 31ST 2023

RSVP : +1-204-237-7072



RESTO GARE

FRENCH BISTRO FRANÇAIS

Petites Bouchées

ESCARGOT 🌿 18

Herb & garlic marinated snails, sautéed & served with grilled house focaccia

SOUPE À L'OIGNONS FRANÇAISE 🌿 15

Classic French onion soup, crouton, cave aged gruyere cheese

SALADE POIRE & ROQUEFORT 🌿 15

Pear, candied walnuts, fried leeks, Roquefort blue cheese dressing

CEVICHE DE PÉTONCLES 🌿 22

Beautiful clean flavours of sliced scallops marinated in citrus, avocado, black sesame seeds, soy caviar served with fresh Endive

CROQUETTES DE HOMARD 25

Light crunchy savoury Atlantic lobster croquettes with raclette cheese served with saffron aioli

PERSILLADE CARRÉ D'AGNEAU 🌿 27

Fresh herb marinated lamb chop (two chops), parsnip puree, peppadew peppers, gastrique

Les Plats Principaux

Served with seasonal vegetable and your choice of duck fat roasted potatoes or sour cream chive mashed potatoes

CHAMPIGNON NEWBURG 43

Puff pastry stuffed with black truffled mushrooms, caramelized onions, cognac sauce

LA MERE & TERRE 🌿 68

Filet Mignon (7oz) with green peppercorn sauce, 7oz. lobster tail, warm butter



On request our chefs can prepare this item gluten free. Let your server know of any food allergies.

Prices are subject to taxes. 17% gratuity will be added to groups of 10 or more.



Les Plats Continue

HOMARDS THERMIDOR 60

6oz Lobster tail meat, confit citrons, artichokes, herbs, sauce au champagne, gratin cave aged gruyère

FILET DE SAUMON 48

Baked pesto panko crusted fresh Atlantic salmon filet with hollandaise

CONFIT DE CANARD 🌿 49

confit duck leg cooked to falling-off -the bone perfection, grand marnier ginger glaze, topped with fried leeks

CÔTE DE BŒUF 🌿 8oz 48\$ 12oz 60\$

Slow roasted house espresso rub, port jus yorkshire pudding, horseradish.

JARRET D'AGNEAU 🌿 49

Braised lamb shank in a delicious rich mushroom rosemary red wine sauce

Les Desserts

TARTE AU CHOCOLAT NOIR 14

Dark chocolate ganache tart with a walnut shortbread crust, gold flake, berries

GRAND MARNIER CRÈME BRULÉE 🌿 12

Brûlée, with Chocolate covered strawberry

GLACÉE À LA VANILLE JUBILEE 🌿 12

French vanilla ice cream topped with cherries Jubilee sauce

POIRES POCHÈES 🌿 14\$

Muled red wine poached pear, amaretto infused mascarpone, toasted oat crumble