

LES PLATS PREMIER

salade maison ~ 16

*Roasted Beets, Green Goddess Dressing,
Goat Cheese, House Greens*

creole prawns ~ 18

*Grilled Tiger Prawns, Creamy Grits,
Creole Butter, Crostini*

calamar escovitch ~ 16

*Japanese Flying Squid,
Red Pepper Relish, Citrus Aioli*

scallops ~ 21

Sweet Corn Puree, Pancetta, Beurre Noisette

crispy berkshire pork belly ~ 22

*Brook Acres Farm Raised Pork,
Dijonaise Gastrique, Petite Arugula*

beef tartare ~ 21

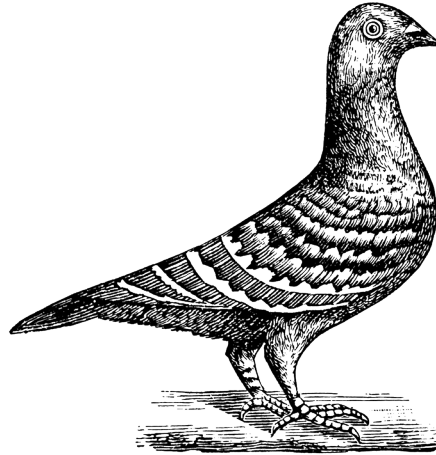
*AAA Alberta, Classic Preparation,
Creamy Egg Yolk Sauce, Pommes Gaufrette*

baked brie ~ 17

House Chutney, Baked Baguette Crostini

MENU

~ Winter 2022 ~



PURLIEU

~ BISTRO ~

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1 ~ The area near or surrounding a place.
2 ~ A tract of land on the border of a forest.

front of house
Claude, Sofia & Alejandro

proprietors
Eric & Jason

kitchen crew
Kurt & Co.

LES PLATS PRINCIPAUX

steak frites ~ 36

Alberta Flatiron, Café de Paris Butter, Truffle Aioli

cornish hen ~ 31

*Herb Roasted, Grainy Mustard
Spätzle, Fond de Volaille*

market fish ~ m/p

Seasonal Fish, Légumes de Marché

duck confit ~ 36

*King Cole Duck, Roasted
Fingerling Potatoes, Compote Maison*

moules frites ~ 26

*Fresh P.E.I. Mussels, Vadouvan Curry Broth,
Shaved Shallots, Garlic Aioli*

burger maison ~ 23

*Wagyu Beef, Aged Cheddar, Red Onion Relish,
Garlic Aioli, Pommes Frites*

garlic prawn tagliatelle ~ 25

Pastis, Rose Sauce, Spinach, Grana Padano