



Brasserie
ALEXANDRIA
COUNTYLICIOUS

Menu

STARTERS

ENDIVE SALAD (GF)

Celeriac, Endive, Apple, Walnuts,
and St. Agur Blue Cheese, Cider Dressing

FRENCH ONION SOUP

with Comté Cheese and Sherry

POACHED LEMON AND SPINACH RICOTTA GNOCCHI

Pine Nuts, Parmesan, and Herb Butter Sauce

MUSSELS MARINIÈRE

Steamed in White Wine, Garlic, and Herbs

BRANDY-SCENTED CHICKEN LIVER PARFAIT

Riesling Jelly and
Warm Pain d'Epice

BEEF TARTARE (GF)

Traditionally Prepared
with Gaufrette Potato Chips



Starter,
Main Course
& Dessert
\$65

House-Made
Sourdough (V)
\$8

MAIN COURSE

RISOTTO (V)

Squash and Sage with Side of Vegetables

MUSHROOM WELLINGTON

Puff Pastry Filled with Mushroom Duxelles,
Leeks, and Slivered Almonds

BAKED ARCTIC CHAR

Shrimp and Scallop Mousse,
Mini Potatoes, Shrimp Bisque Sauce

PAN-ROASTED BONELESS CORNISH HEN (GF)

Dijon Mustard Sauce and Dauphinoise Potato

DUCK LEG CONFIT (GF)

Rhubarb Compote,
Endive and Chicory Salad

MEDIUM RARE HANGER STEAK (GF)

Pommes Frites,
Peppercorn Sauce

CHEESE COURSE \$20

Today's Selection of Local
and French Cheeses

SOME OF OUR LOCAL SUPPLIERS

Laundry Farms
Hagerman Farms
Edwin County Farms
Enright Cattle Co. Tweed
Hogan Apiaries
Campbell's Orchards

HAND-CUT FRITES (V) \$9

with Black Truffle
Mayonnaise and
Horseradish Dijon
Mayonnaise

POTATO DAUPHINOIS \$10

DESSERTS

VANILLA CRÈME BRÛLÉE (GF)

CLASSIC FRENCH
LEMON TART (GF)
with Crème Chantilly

BAKED ALASKA (GF)
with House-Made Hazelnut
and Cocoa Ice Cream

TRIPLE CHOCOLATE
MOUSSE CAKE (GF)
with Raspberry Sauce

Gluten Free (GF)
Vegetarian (V)
Vegan (V)