



Starters

Chouchou Salad	Beet, arugula , goat cheese, toasted almonds, currants, strawberry vinaigrette gf	15
Salade Composée	Greens, cucumbers, grapes, gorgonzola , pomegranate, pecans, shallot vinaigrette gf	15
Crab Salad	Lump crab meat, fresh avocado, chives cream, mixed green salad gf	17
Soupe à l'Oignon	French onion soup, caramelized onions, madeira, croutons, gruyere cheese	14
Carpaccio De Thon	Ahi tuna, sesame, thyme, arugula, parmesan, balsamic reduction, and truffle gf	16
P.E.I Mussels	Fennel, shallot, lavender, lemon, cream, white wine broth p /gf	15
Raviolis Aux Champignons	Portobello & cremini mushrooms raviolis, ricotta, parmesan, truffle cream v	16
Escargots Gratines a l'Ail	Snails, garlic, parsley, shallots, butter, breadcrumbs	15
Charcuterie Platte	Three cheeses, pate, rosette de Lyon, chorizo, accompaniments	20
Os a Moelle	Grass fed beef bone marrow, fresh herbs, toasted bread	18

Main Courses

Crevettes Flambees au Pastis	prawns & Asparagus, mushrooms, risotto, pastis flambé gf	31
Atlantic Salmon	Mushroom risotto, broccolini, red pepper coulis gf	34
Lobster Ravioli	Lobster, parmesan, basil, creamy, tomato sauce	38
Duck Leg Confit Wellington	Herb roasted root vegetables, maple vinaigrette	37
Cassoulet	Garlic sausage, duck confit, cannellini beans, toulouse sausage gf	39
Rack of Lamb	Rosemary roasted roots, madeira wine sauce, herbs butter gf	43
Boeuf Bourguignon	Braised short ribs, mushrooms, bacon, onions, carrots, puree, burgundy sauce gf	38
Filet De Boeuf Charolais	8 oz filet mignon, Truffle Mashed Potatoes , broccolini, pepper, corn sauce, herbs butter gf	43
Chouchou Burger	8 oz grass fed angus beef, caramelized onions, tomato, french fries, aioli	18
Vegan Ravioli	Spinach, onion, portobello, red bells, carrots, zucchini, brussels sprouts, coconut milk, truffle vg /f	24
Mushroom Souffle	French green beans, toasted almonds, gruyere, mustard sauce v/gf	30

Accompagnements (sides)

Truffle Mashed Potatoes	9	Green Asparagus	Garlic, Shallots	9
French Fries	(Add truffle oil +3) 9	Brussels Sprouts	Bacon, Shallots	9
Green Beans	Toasted Almonds 9	Kids Pasta		12

(Between November 3 - 16)

Three Course Prix Fixe Menu \$65 : starter + main course + dessert

Starters

<i>Salade Composé</i>	greens, cucumbers, grapes, gorgonzola, pomegranate, pecans, shallot vinaigrette
<i>ChouChou salad</i>	goat cheese, toasted almonds, currants, strawberry vinaigrette
<i>Crab salad</i>	lump crab meat fresh avocado, chives cream mixed green salad
<i>Soupe a l' oignon</i>	french onion soup, caramelized onions, madeira, croutons, gruyere cheese
<i>Carpaccio De Thon</i>	Ahi tuna, sesame, thyme, arugula, parmesan, balsamic reduction and truffle
<i>P.E.I mussels</i>	fennel, shallot, lavender, lemon, cream, pastis-white wine broth
<i>Raviolis aux champignons</i>	portobello & crimini mushrooms raviolis, ricotta, parmesan, truffle cream
<i>Escargots gratines a l' ail</i>	snails, garlic, parsley, shallots, butter, bread crumbs
<i>Charcuterie platter</i>	Three cheeses, pate, rosette de Lyon, chorizo, accompagniments

Main Courses

<i>Lobster Ravioli</i>	lobster, parmesan, basil, creamy tomato sauce
<i>Crevettes flambees au pastis</i>	prawns & asparagus, creamy risotto, Pastis flambé
<i>Atlantic Salmon</i>	mushroom risotto, broccolini, red pepper coulis
<i>Rack of Lamb</i>	rosemary roasted roots, madeira wine sauce, herbs butter
<i>Duck Leg Confit Wellington</i>	herb roasted root vegetables, maple vinaigrette
<i>Cassoulet</i>	garlic sausage, duck confit, cannellini beans, Toulouse sausage
<i>Duck breast</i>	mashed potatoes, asparagus mushrooms, port wine sauce
<i>Filet De Boeuf Charolais</i>	8oz Filet mignon, potato gratin, broccolini, pepper corn sauce, herbs butter
<i>Boeuf Bourguignon</i>	braised short ribs, mushrooms, bacon, onions, carrots, puree, Burgundy sauce

Dessert

Molten chocolate cake
Opera cake
Mango panna cotta
Lemon Sorbet

Vanilla crème brulée
French Vanilla ice cream
Almond Apple Tart

Desserts

<i>Opera cake</i>	<i>coffee, almond butter cream, dark chocolate ganache</i>	12
<i>Apple & Almond Tart</i>	<i>sweet and tangy apples, pastry crust with vanilla ice cream</i>	12
<i>Vanilla Crème Brulée</i>	<i>French classic custard with vanilla bean</i>	11
<i>Mango panna cotta</i>	<i>buttermilk cream, mango sauce</i>	11
<i>Molten Chocolate Cake</i>	<i>with vanilla ice cream</i>	14
<i>French Vanilla ice cream</i>	<i>artisanal French vanilla bean ice cream</i>	10
<i>Lemon Sorbet</i>	<i>artisanal Lemon sorbet</i>	10

Dessert wines by th glass

<i>Pommeau de Normandie Père Jules</i>	13
<i>Muscat de St Jean de Minervois 2019</i>	11
<i>Jurancon Symphonie de Novembre</i>	10
<i>Sauternes Château Grand-Jauga 2018</i>	14

Port wines by the glass

<i>Dow's Fine Ruby</i>	10
<i>Warre's Warrior Reserve</i>	11
<i>Portal 6 barrels Tawny Reserve</i>	13

Coffee

<i>Single Espresso</i>	4
<i>Coffee</i>	4
<i>Double Espresso</i>	5
<i>Capuccino/ Latte</i>	6
<i>Tea</i>	5

Cold Beverages

<i>Sparkling orange soda/ lemonade</i>	5
<i>Coke, Diet Coke, Sprite</i>	4
<i>French Sparkling water St Geron</i>	9



Aperitif

Kir Vin Blanc (<i>white wine and cassis syrup</i>)	10	White Port Warre's	9
Kir Royal Cassis (<i>sparkling wine & cassis syrup</i>)	13	Kir Bellini (<i>sparkling wine & peach puree</i>)	13

Beers & Cider

Guinness <i>extra stout</i>	7	Lagunitas <i>IPA</i>	7
Stella <i>pilsner</i>	7	Amstel light <i>lager</i>	7
Fat Tire <i>amber ale</i>	7		
Clausthaler <i>non-alcoholic</i>	7	Apple Cider Le père Jules <i>hard cider</i>	8

Champagne / Sparkling

			glass	bottle
Grandial, Blanc de Blancs Brut N.V	France	<i>Sparkling Brut</i>	13	52
Baron de Seillac, Grande Cuvee, Brignoles N.V <i>Rose</i>	France	<i>Sparkling Rose</i>	14	56
Canard-Duchene, Cuvee Leonie <i>Champagne</i> Brut N.V	France	<i>Champagne Brut</i>	18	72
Charles de Cazanove, Tradition, <i>Champagne</i> Brut N.V <i>Rose</i>	France	<i>Champagne Rose</i>	19	76

Rose

			glass	bottle
Vetriccie, Corse 2021	<i>Corsican grapes</i>	<i>Corsica</i>		50
Bouchard Aine & Fils 2021	<i>pinot noir</i>	<i>Burgundy</i>	12	48

White Wines

Chardonnay

			glass	bottle
Chablis 1 ^{er} Cru "Montmains", William Fevre 2020		<i>Burgundy</i>		123
Montagny 1 ^{er} Cru, Les Jardins, Feuillat-Juillot 2021		<i>Burgundy</i>		72
Bourgogne Larochette, Chaintre 2021		<i>Burgundy</i>	16	64
Meursault "Thierry & Pascale Matrot 2020		<i>Burgundy</i>		118
Chassagne-Montrachet, Bouchard Père & Fils 2020		<i>Burgundy</i>		126
Rive Sud Sélections, Fruitage, Pays d'Oc 2021		<i>Languedoc</i>		39
Josh Cellars, Russian River 2021		<i>California</i>	12	48
Phelps Creek Vineyards, Columbia Gorge 2017		<i>Oregon</i>	15	70

Sauvignon Blanc

Pouilly-Fume, Nicolas Gaudry 2020		<i>Loire France</i>		72
Sancerre "Les Beaux Regards" Michel Girault 2022		<i>Loire France</i>	18	72
Touraine, Marquis de Goulaine 2020		<i>Loire France</i>		43
Dourthe, La Grande Cuvee 2021		<i>Bordeaux</i>	14	56
Eco Terreno, Cuvee Acero 2018		<i>Alexander Valley</i>		65
Benziger family winery 2021		<i>North Coast</i>	13	52
Omen origins, American Canyon 2022		<i>California</i>		48
Phelps Creek Vineyard, Columbia Gorge. 2018		<i>Oregon</i>		45
Kuranui, Marlborough 2022		<i>New Zealand</i>		42

Other whites

Viognier Flying Suitcase 2022	<i>viognier</i>	<i>Mendocino</i>	16	64
Muscadet Sevre et Maine, Dom. de la Fessardiere 2020	<i>melon de bourgogne</i>	<i>Loire France</i>		46
Gourmandise, Domaine de Montine 2020	<i>six Rhone grapes</i>	<i>Rhone Valley</i>		44
Riesling, Domaine Allimant-Laugner 2019	<i>riesling</i>	<i>Alsace</i>	12	48

Red Wines

Merlot & Bordeaux Blend

			glass	bottle
The Altruist, Markham Vineyards 2017	<i>merlot, cab franc</i>	<i>Napa valley</i>		67
St-Emilion, Grand Cru, Les Cadrans de Lassegue 2020	<i>merlot, cab franc</i>	<i>Bordeaux</i>	19	76
Pomerol Château Bonalgue 2016	<i>merlot, cab franc</i>	<i>Bordeaux</i>		96
Pessac-Leognan, La Reserve de Malartic 2018	<i>merlot, cab sauv</i>	<i>Bordeaux</i>		78

Cabernet Sauvignon & Cabernet Franc

Chinon "Le Grand Bouqueteau" Coudray 2019	<i>cab franc</i>	<i>Loire valley</i>		63
Margaux, Château la Gurgue 2017	<i>cab sauv, merlot</i>	<i>Bordeaux</i>		82
Bordeaux Cheval Blanc cuvee grandes vignes 2019	<i>cab sauv, merlot</i>	<i>Bordeaux</i>		52
Bordeaux Château Noyaux, Elizabeth cavart 2021	<i>cab sauv, merlot</i>	<i>Bordeaux</i>	14	56
Saint-Estephe, Château de Pez 2019	<i>cab sauv, merlot</i>	<i>Bordeaux</i>		96
Arrogant Frog, Lily Pad 2018	<i>cab sauv, merlot</i>	<i>Languedoc</i>		54
Stags Leap cellars, Hands of Time 2019	<i>cab sauv, merlot</i>	<i>Napa</i>	22	88
Lancaster Estate, Winemaker's Cuvee 2019	<i>cab sauv, merlot</i>	<i>Sonoma</i>		116
Eco Terrano Cuvee Tierra, Alexander Valley 2019	<i>cab sauv, merlot</i>	<i>Sonoma</i>	17	68

Zinfandel & Malbec

Hullabaloo, Old Vines 2019	<i>zinfandel</i>	<i>Napa Valley</i>	13	52
Vinus, Jean-Claude Mas Reserve 2021	<i>malbec</i>	<i>Languedoc</i>		43

Pinot Noir

			glass	bottle
Givry 1 ^{er} cru en veau, Domaine Masse 2020	<i>pinot noir</i>	<i>Burgundy</i>		82
Louis Latour, Les Pierres Dorees, Bourgogne 2019	<i>pinot noir</i>	<i>Burgundy</i>		76
Bourgogne, Domaine Pillot 2021	<i>pinot noir</i>	<i>Burgundy</i>	18	64
Corton Grand Cru, Les Hautes Mourottes, Ravaut 2012	<i>pinot noir</i>	<i>Burgundy</i>		134
Gevrey-Chambertin, Bouchard pere & Fils 2017	<i>pinot noir</i>	<i>Burgundy</i>		117
Clos de Vougeot Grand Cru Vincent Girardin 2019	<i>pinot noir</i>	<i>Burgundy</i>		346
Nuits-Saint-Georges, Domaine Faiveley 2019	<i>pinot noir</i>	<i>Burgundy</i>		104
Nuits-St-Georges 1 ^{er} Cru "Clos des Porrets" H.Gouges 2020	<i>pinot noir</i>	<i>Burgundy</i>		156
Aloxe-Corton 1 ^{er} Cru "la toppe au Vert" Liger-Belair 2018	<i>pinot noir</i>	<i>Burgundy</i>		196
Pommard 1 ^{er} Cru "Jarollieres" J-Marc Boillot 2020	<i>pinot noir</i>	<i>Burgundy</i>		187
Volnay 1 ^{er} Cru "les Santenots" Vincent Girardin 2020	<i>pinot noir</i>	<i>Burgundy</i>		143
Vosne-Romanee 1 ^{er} Cru "Les Suchots" Bouchard 2018	<i>pinot noir</i>	<i>Burgundy</i>		257
Sancerre Rouge, Moulin Bele, Andre Vatan 2019	<i>pinot noir</i>	<i>Loire</i>	18	72
John Tyler, Bacigalupi vineyard, Russian River 2007	<i>pinot noir</i>	<i>Russian River</i>		94
The Five Russians, Natasha's Pinot Noir 2021	<i>pinot noir</i>	<i>Sonoma County</i>	16	64
Lincourt, Rancho Santa Rosa, Santa Rita Hills 2018	<i>pinot noir</i>	<i>Santa Barbara</i>		76

Syrah & Rhone Blends

Flying Suitcase 2018	<i>syrah</i>	<i>Russian River</i>	18	72
Gigondas, Domaine Lavau 2018	GSM	<i>Rhone Valley</i>		67
Cote Rotie "La Germiné" Benjamin & David Duclaux 2019	<i>syrah</i>	<i>Rhone Valley</i>		108
Cotes Du Rhone Nature, famille Perrin 2019	GSM	<i>Rhone Valley</i>	13	52
Vacqueyras, Clefs des Murailles 2020	GSM	<i>Rhone Valley</i>		58
Chateauneuf-du-Pape, Chante Cigale 2020	GSM	<i>Rhone Valley</i>		82
Chateauneuf-du-Pape, Château de Beaucastel 2006	GSM	<i>Rhone Valley</i>		168