

LES PLATS PREMIER

salade d'hiver ~ 14

*Roasted Beets, Goat Cheese, Mixed Greens,
Citrus Vinaigrette, Toasted Pepitas*

creole prawns ~ 18

*Grilled Tiger Prawns, Toasted Baguette,
Creole Butter*

pate de campagne ~ 17

*Wild Boar & Peppercorn Terrine,
Cranberry Mustard, Cornichons, Toasted Baguette*

calamar escovitch ~ 15

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

croquette de poisson ~ 14

Panko Crusted, Flaked Cod, Espelette Pepper Aioli

escargot ~ 15

*Burgundy Snails, Crimini Mushroom,
Maitre d' Butter, Gruyere, Baguette*

steak tartare ~ 18

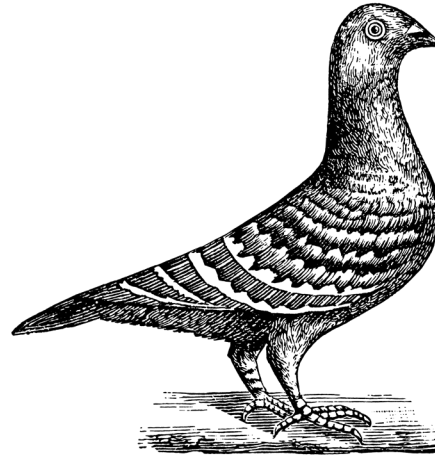
*Hand Cut Alberta Beef, Dijon Mustard, Caper,
Shallot, Crostini*

baked brie ~ 16

*Apricot Marmalade, Toasted Almonds,
Toasted Baguette*

MIENU

~ January 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
Jillian & Claude

kitchen crew
Dana & Emerson

proprietors
Eric & Jason

LES PLATS PRINCIPAUX

steak frites ~ 34

Alberta Flatiron, Café de Paris Butter, Truffle Aioli

coq au vin ~ 27

*Pan Roasted Chicken Supreme, Smoked Bacon &
Mushroom Spaetzle, Sauce Vin Rouge*

arctic char ~ 25

Pan Seared, Pommes Niçoise, Beurre Monte

lamb sirloin grillade ~ 33

*Alberta Lamb, Roasted New Potatoes,
Sauce Italienne, Parsley Pistou*

moules frites ~ 24

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

duck confit ~ 31

*Slow Cooked Duck Leg, White Parmesan Grits,
Late Harvest Fruit Compote, Butternut Squash*

burger maison ~ 21

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

garlic prawn capellini ~ 22

Caponata, Citrus Butter