

RESTAURANT LE 1881

MEZZE SHARING BOARD

A centrepiece platter of assorted delectable dishes served with our pita bread.

BABA GANOUCHE \$13

Smoked eggplant, tahini, lemon juice, olive oil, and pomegranate

HUMMUS \$13

Chickpea purée, tahini, and olive oil

BEETROOT HUMMUS \$13

Roasted beets, chickpeas, goat cheese, and olive oil

ENTRÉES

SOUP OF THE DAY \$8

Prepared daily using seasonal ingredients, herb-infused oil.

HOME-CURED SALMON GRAVLAX \$18

Creamy labneh, cucumber, homemade pickled radishes, dill oil, and baby greens

HOMEMADE FRENCH FRIES \$7

SALMON OR BEEF TARTARE

Entrée \$17
Plate \$36

Plate includes homemade French fries or salad.

GRILLED OCTOPUS \$25

Served on homemade hummus, black olives, cherry tomatoes, cucumber, homemade pickles, and herb oil

HOMEMADE FALAFELS \$14

Eggplant purée, gherkins, tomatoes, parsley, tahini sauce, and sumac

SALADS

MARKET SALAD \$8

Seasonal lettuce, crisp vegetables, fresh herbs, and homemade vinaigrette

BURRATA \$22

Seasonal lettuce, crisp vegetables, fresh herbs, and homemade vinaigrette

ICEBERG CAESAR SALAD

Entrée \$14

Plate \$24

Crispy bacon, aged Parmesan, homemade croutons, fried capers, and homemade Caesar dressing

ARUGULA SALAD

Entrée \$16

Plate \$24

Haloumi, cherry tomatoes, cucumbers, red quinoa, pine nuts, fresh mint, crispy pita, and lemon vinaigrette

WARM GOAT CHEESE SALAD \$17

Lettuce, tomatoes, beets, radishes, apples, walnuts, and sherry vinegar

CONFIT DUCK SALAD

\$30

Carrot mousseline, kale, apples, red cabbage, smoked carrot mousseline, apples, cranberries, dates, confit duck leg, and maple vinaigrette

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MAIN DISHES

CLUB SANDWICH \$26

Pain de campagne grillé, suprême
Toasted country bread, chicken breast,
smoked bacon, cheddar,
lettuce, and tomato. Served with
house-made fries or a salad.

BURGER 1881 \$25

Grilled beef, caramelized onions,
sautéed mushrooms, aged cheddar,
homemade chipotle mayonnaise, and
gherkins
Served with homemade fries or a salad.
Vegetarian option with vegetarian
steak available.

PAPPARDELLE WITH BRAISED BEEF \$30

Roasted beets, chickpeas, goat
cheese, and olive oil

CAVATELLI MAISON \$29

Sautéed mushrooms, mild spicy
tomato sauce, Parmesan, and
basil oil

CHICKEN SUPREME WITH ZAATAR \$30

Creamy labneh, cucumber, radishes
Grilled chicken supreme with zaatar
and lemon, rice with pine nuts,
dukkha, herb oil, and market vegetables

SKILLET-SEARED BEEF SKIRT STEAK \$37

Served with chimichurri and homemade fries

SKILLET-SEARED BEEF SIRLOIN \$50

Arugula, chopped tomatoes,
Parmesan shavings, market vegetables,
and homemade fries

MAIN DISHES

PAN-SEARED SCALLOPS \$40

Beet mousseline, crushed tomatoes,
lime emulsion, and chive oil

LAMB À LA CUILLÈRE \$42

Slow-braised lamb shoulder, lamb
jus reduced with rosemary,
potato mousseline, and
market vegetables

DESSERTS

CRÈME BRÛLÉE \$11

CHURROS \$10

Caramel sauce with fleur de sel

CHOCOLATE FONDANT \$12

Servi avec crème glacée à la vanille

TARTE TATIN \$12

Pommes caramélisées servies
Caramelized apples served
warm with vanilla ice cream

CHEESECAKE \$12