

FLAMANT

MENU Week September 2020

Leek Parmentier \$18.00 (quart)

Creamy soup of leeks and potatoes

Tuna Nicoise Toast \$32.00 (Serves 2)

Grain mustard dressing, Castelvetrano Olives, black garlic coulis, frisee

Lamb kebab \$42.00 (Serves 2)

Lamb skewers, sumac, broiled tomatoes, Parsley

Grilled avocado \$32.00 (Serves 2)

miso-ginger dressing, “lentille de puy” salsa Creole, pickled peppers

Duck confit salad \$48.00 (Serves 2)

Classic frisee salad with duck confit, lardons, egg and mustard dressing

Celery root Crab cakes \$68.00 (Serves 2)

Seared crab cakes, melted leeks, remoulade sauce, celery root juliennes

Pork chop \$54.00 (serves 2)

Pan roasted pork chop, celery root lasagna,

Dover sole \$78.00 (serves 2)

Meuniere of dover sole, garlic spinach, Dutch potatoes,

Grilled broccolini \$38.00 (serves 2)

Grilled broccolini in black lime, pea salad with pickled sweet peas,

Lomo saltado \$48.00 (Serves 2)

Quick stir of hangar steak, bell peppers / red onion in soy glaze, pilaf rice

FLAMANT

Weekly special:

Pork/ Beef meatloaf, roasted potatoes, apple sauce \$44.00 (serves 4)

Market

Shallot – red wine, extra virgin olive oil dressing \$ 14.00 (pint)

6-month-old KIMCHI from our sous-chef Brian \$ 8.00 (pint)

Garlic butter \$18.00 (pint)

Shallot butter \$18.00 (pint)

Black olive tapenade \$ 16.00 (pint)

Basil pesto \$12.00 (1/2 pint)

Peach clafouti \$16.00 (Serves 2)

Belgian chocolate mousse, 78% cacao Callebaut \$16.00 (Serves 2)

Pecan – speculoos tarts \$16.00 (Serves 2)

Braised figs, raspberry wine \$16.00 (Serves 2)

FLAMANT

WHOLESALES MARKET

Dry storage

Raineri Extra Virgin Olive Oil (750 ml) \$25.00/bottle

LeBlanc Hazelnut oil 500ML \$34.00/bottle

Fleur de Sel l'île de Re (crystalized finishing salt) \$9.00 / 3 oz

Bakery

Rustic bread loaf \$7.50/each

Mini croissant \$7.50 / ½ dozen

Mini Nutella croissant \$9.00 / ½ dozen

Sticky croissant \$3.00 / each

Sea

House smoked salmon \$18.50 /lb

House cured salmon “grav lax” \$18.00 /lb

Dairy

Parmesan Reggiano \$12.00/ 8oz

Humboldt Fog cheese \$16/8oz

Gruyere cheese \$14.00 / 8oz

Istica cheese \$12.00 /8oz

Tillamook cheddar \$10.00 / 8oz

Buratta cheese \$12.00 / pint

Goat butter \$12.00 / 8oz

Vermont butter \$14.00 /1 LB

FLAMANT

Fresh produce

Homemade Fresh linguine pasta \$8.50/lb

Baby Dutch golden potatoes \$5.50/lb

Oyster mushrooms \$7.50/lb

Medium green asparagus \$5.50/bunch

Broccolini \$5.50 / lb

Boston lettuce Hydro \$5.00 each

Snow peas beans \$5.50 / lb

Kumato tomatoes \$4.50 / lb

Butcher

Neuski bacon \$8.50/lb

Adam farm airline chicken breast \$7.00/lb

4 x 3oz beef medallion pack \$ 22.00 / pack

Bratwurst \$9.00 / lb

Select hangar steak \$14.50/lb

Creminelli Fine Meats, Wild boar salame \$14.00 / 5.5oz

FLAMANT

Weekly Wine - beer specials

Cocktails

WATERMELON SUGAR

Tequila, triple sec, lime juice, watermelon \$19.00 (serves 2)

LAZY PIRATE

Rum, pineapple turmeric shrub, lemon, syrup, soda \$20.00 (serves 2)

WHISKEY SUNSHINE

Whisky, coconut, lime, simple syrup, mint \$22.00 (serves 2)

CDC

Gin, Campari, honey thyme, syrup \$20.00 (serves 2)

Beer

Stella Artois \$18.00 /6 bottles

Hoegaarden \$21.00 /6 bottles

Chimay Cinq cents, white ale \$30.00/ 4 bottles

Gouden Carolus, Imperial dark \$29.00/ 4 bottles

Sparkling and Rose

Charles Orban Champagne, 375ML \$22.00

Billecart-Salmon Rose, Champagne \$78.00

Charles Orban ROSE champagne \$44.00

Cygnus “1+1=3”, Cava, Catalonia, Spain \$21.00

Domaine Aureillan **Rosé** 2018 Côtes de Provence \$19.00

FLAMANT

White

Wildsong Hawke's Bay Sauvignon Blanc, NZ 2018 \$29.00

Nore Chardonnay IGP, France 2018 34.00

Weingut Liebfrauenstift, Rheinhessen, Dry Riesling 2016 \$38.00

Agro de Bazan, Rias Baixas, Granbazan, Albarino Etiqueta "Vere" Spain 2019 \$48.00

Venus la Universal, dido la Universal Montsant, Spain 2017 \$52.00

Domaine les Vieux Murs, JP Paquet, Pouilly Fuisse, France 2018 \$44.00

Couly Duthiel, Les Chanteaux, Chinon Blanc, France \$2017 \$42.00

Lavinea, Elton Vineyards, Chardonnay, Oregon 2016 \$72.00

Red

Domaine A. Berthet-Rayne, Cairanne, Veilles Vignes, Rhone, France 2018 \$34.00

Domaine Chaume Arnaud, Vinsobres, Rhone, France 2016 \$45.00

Requiem, Cabernet Sauvignon, Columbia Valley, WA 2017 \$38.00

Alain Graillot, Syrocco Zenata, Syrah Morocco 2017 \$48.00

Domaine Christian & Kevin Lauverjat, Sancerre, pinot Noir 2018 \$38.00

Primitivo de Manduria, San Marzano 62 Anniversario Spain, 2018 \$45.00

La Closerie des Eyrins, Pomerol, France 2014 \$58.00