

Solène

*The city's home of la cuisine du soleil—sun-driven, ingredient-led
Southern French cuisine.*

*Guided by Chef Maxime Sacchetto's French savoir-faire, honed in Paris and Los Angeles, the
menu reflects his Mediterranean roots through a cuisine that is as vibrant as it is refined*

NOS ENTRÉES

★ TARTINE DE TOMATES ET MOZZARELLA DE BUFFLONNE 🌱	175
<i>Grilled sourdough bread, tomato, pesto, buffalo mozzarella, balsamic glaze</i>	
<i>Gluten, Dairy, Nuts</i>	
TATAKI DE THON, HUILE D'OLIVE ET JUS DE CITRON VERT 🌱 🌱	205
<i>Tuna tataki, lime juice, olive oil</i>	
<i>Fish</i>	
★ CRUDO DE SÉRIOLE 🌱	395
<i>Hamachi "Crudo", yuzu dressing</i>	
<i>Fish</i>	
★ CREVETTES ET AIOLI 🌱 🌱	220
<i>Marinated prawns "Pil-Pil", aioli</i>	
<i>Dairy, Eggs, Crustacean, Shellfish</i>	
ESCARGOTS AU BEURRE D'AIL 🌱	190
<i>Snails, garlic butter, parsley, baguette toast</i>	
<i>Gluten, Dairy</i>	
MOULES MARINIÈRES	245
<i>Mussels marinière-style, sourdough bread</i>	
<i>Gluten, Shellfish, Alcohol</i>	
FRITTO MISTO	375
<i>Fried seafood, vegetables, tartare sauce</i>	
<i>Gluten, Eggs, Fish, Shellfish, Crustacean</i>	
BURRATA ITALIENNE ET TOMATES D'ANTAN 🌱 🌱	260
<i>Italian burrata, heirloom tomatoes</i>	
<i>Dairy</i>	
TERRINE DE FOIE GRAS	475
<i>Foie gras terrine, orange marmalade, fig, toasted brioche</i>	
<i>Dairy, Eggs, Gluten, Alcohol</i>	
SALADE DE TRÉVISE 🌱 🌱	175
<i>Radicchio, pear, walnut, blue cheese, grapes, mint, honey-mustard dressing</i>	
<i>Dairy, Nuts</i>	
SALADE MEDITERRANÉENNE ❤️ 🌱 🌱 🌱 🌱	185
<i>Mediterranean salad, tomato, peppers, olive, cucumber, mesclun, onion, sumac dressing</i>	
SALADE DE POIS CHICHES ❤️ 🌱 🌱	175
<i>Chickpeas, avocado, feta cheese, tomato, basil, cucumber, onion</i>	
<i>Dairy</i>	

★ Signature ❤️ Healthy 🌱 Vegetarian 🐷 Pork 🌱 Vegan 🌱 Gluten Free 🌱 Local Farm 🌱 Lactose Free

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NOS SOUPES

SOUPE DE TOMATES ET POIVRONS ROUGES	♥️ 🌱 🌾	150
<i>Tomato and red bell pepper soup, sourdough bread</i>		
<i>Gluten</i>		
SOUPE À L'OIGNON	🌱	160
<i>Caramelized onion soup, gruyère toast</i>		
<i>Gluten, Dairy, Alcohol</i>		

NOS PÂTES

LINGUINI AU HOMARD	🌾	575
<i>Lobster linguini, bisque, fresh basil</i>		
<i>Gluten, Dairy, Crustacean, Shellfish</i>		
LINGUINI ALLA VONGOLE		210
<i>Linguini with clams marinière</i>		
<i>Gluten, Dairy, Shellfish, Alcohol</i>		
GNOCCHETTI AU PISTOU GÉNOIS	🌱	190
<i>Gnocchetti Genovese pesto, toasted pine seeds</i>		
<i>Gluten, Dairy, Nuts</i>		
★ RIGATONI ALLA VODKA	🌱	210
<i>Rigatoni alla vodka</i>		
<i>Gluten, Dairy, Alcohol</i>		
PENNE ARRABBIATA	♥️ 🌱	180
<i>Penne all'Arrabbiata</i>		
<i>Gluten</i>		

GLUTEN-FREE PASTA IS AVAILABLE

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LES HUITRES DU CANADA	6 Pcs	865
<i>Canadian oysters, No 3, shallot vinegar, seaweeds butter, pumpernickel toast</i>	12 Pcs	1,650
<i>Shellfish, Gluten, Dairy</i>		
LE CAVIAR “KAVIARI” 30G		2,500
<i>Traditional condiments and blinis</i>		
<i>Fish, Gluten, Egg, Dairy</i>		

NOS PLATS

SOLE MEUNIÈRE		1,750
<i>Dover sole Meunière-style, brown butter, lemon and capers</i>		
<i>Gluten, Dairy, Fish</i>		
BAR DU CHILI RÔTI, PIPERADE		925
<i>Roasted Chilean sea bass, piperade, fish velouté</i>		
<i>Dairy, Fish, Nuts</i>		
DAURADE ROUGE À LA VIERGE DE TOMATES 🌱 🍷		325
<i>Red snapper with tomato vierge</i>		
<i>Fish, Nuts</i>		
FILET DE FLÉTAN RÔTI 🌱		425
<i>Roasted halibut, leek compote, creamy sauce</i>		
<i>Dairy, Fish, Nuts</i>		
MAGRET DE CANARD “APICIUS” 🌱		560
<i>Roasted duck breast “Apicius” from Hungary, roasted oranges</i>		
<i>Dairy, Alcohol</i>		
COQUELET RÔTI 🌱 🍷	Half	230
<i>Roasted spring chicken</i>	Whole	460
<i>Dairy</i>		
CHOU-FLEUR RÔTI 🌱 🌱 🌱		185
<i>Roasted cauliflower, cauliflower mash, chimichurri</i>		

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AU GRILL

Each grilled item is served with your choice of one sauce.

CÔTE DE BOEUF BLACK ANGUS		2,750
<i>Black angus beef tomahawk – AUS – 1.1kg – serves 2</i> <i>Served with your choice of one sauce and two side dishes</i> <i>Dairy</i>		
ENTRECÔTE DE BOEUF BLACK ANGUS	 	300g 755
	<i>Black angus beef rib-eye – AUS</i>	200g 500
<i>Dairy</i>		
FILET DE BOEUF WAGYU WESTHOLME MB6-7	 	1,300
<i>200g Purebred wagyu beef tenderloin MB6-7 – AUS</i> <i>Dairy</i>		
CÔTE DE PORC IBÉRIQUE	 	875
<i>350g Iberico pork chop - Spain</i> <i>Dairy</i>		
CREVETTES BLACK TIGER JUMBO GRILLÉES	  	380
<i>Grilled jumbo prawns with gremolata and confit lemon</i> <i>Crustaceans, Shellfish</i>		

NOS SAUCES

- Chimichurri  
- Natural Jus  
- Peppercorn  
- Beurre Maitre D'hôtel 

EN ACCOMPAGNEMENT

SALADE MIXTE À LA CITRONETTE	  	80
<i>Mixed salad, lemon dressing</i>		
POMMES FRITES	  	80
<i>French fries</i>		
POMME PURÉE	 	80
<i>Mashed potato</i> <i>Dairy</i>		
BROCCOLETTI SAUTÉS	 	120
<i>Sautéed broccolini</i> <i>Dairy</i>		
ASPERGES VERTES GRILLÉES	  	120
<i>Grilled green asparagus</i>		
MINI POMMES DE TERRE SAUTÉES	 	80
<i>Roasted baby potatoes</i> <i>Dairy</i>		

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NOS FROMAGES

ASSIETTE DE FROMAGES, CONFITURES, PAIN AUX FRUITS SECS ET NOIX	320
<i>International cheese plate, jams, walnut and dried fruit bread</i>	
<i>Gluten, Dairy, Nuts</i>	

LES INCONTOURNABLES

TIRAMISU	125
<i>Coffee-soaked ladyfingers, Amaretto, light mascarpone cream, cocoa powder</i>	
<i>Gluten, Dairy, Eggs, Nuts</i>	

OMELETTE NORVÉGIENNE	140
<i>Baked Alaska flambéed with Grand-Marnier</i>	
<i>Gluten, Dairy, Eggs</i>	

★ TARTE AUX POMMES TIÈDE	115
<i>Warm apple tart, vanilla ice cream</i>	
<i>Gluten, Dairy, Eggs</i>	

TARTE AU CHOCOLAT ET PRALINÉ NOISETTE	140
<i>Chocolate tart, hazelnut praliné, pear sorbet</i>	
<i>Gluten, Dairy, Eggs, Nuts</i>	

★ LA TROPÉZIENNE	115
<i>Orange blossom diplomat cream, confit orange</i>	
<i>Gluten, Eggs, Dairy</i>	

ASSIETTE DE FRUITS FRAIS 🍓🥥🥑	140
<i>Assorted fresh fruit plate</i>	

NOS GLACES ET SORBETS	1 Scoop	45
<i>Our ice cream and sorbets selection</i>	2 Scoops	80
<i>Dairy</i>	3 Scoops	110
<i>Ice cream – vanilla, chocolate, caramel, pistachio 🥥</i>		
<i>Dairy, Eggs, Nuts</i>		
<i>Sorbets – strawberry, lemon, mango, passion fruit 🍓🥥🥑</i>		

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