

The Revolving Rooftop Restaurant

LA RONDE

APPETIZERS

LA RONDE'S CLASSIC WILD MUSHROOM SOUP A savoury blend of locally sourced mushrooms, fresh herbs and cream.	16
ORGANIC GREEN SALAD Organic greens tossed with red onions, grape tomatoes, fresh mozzarella, caviar lentils, slivered almonds, fresh lemon and grapeseed oil vinaigrette.	18
LA RONDE CAESAR SALAD Lightly charred romaine lettuce, Grana Padano cheese, and house-made Caesar dressing.	19
BAKED CRAB CAKE A seasoned blend of snow crab and roasted sweet potato with a lemon herb beurre blanc and toasted brioche.	28
ALBERTA BISON CARPACCIO Delicately shaved seasoned bison tenderloin served with grated parmigiano and black truffle oil.	28
ESCARGOTS BOURGUIGNON Simmered in red wine, garlic, pearl onions, thyme, pancetta, and mushrooms on a golden puff pastry.	26
ALBERTA BEEF BRISKET Braised in red wine for 48 hours, served with four cheese fondue sauce, apple chimichurri, and roasted walnuts.	33
BROME LAKE DUCK CONFIT Savoury crêpe filled with émincé duck confit with a Grand Marnier orange glaze.	25
GARLIC PRAWNS Baked in a pernod garlic butter with herbed crostini.	26
CALAMARI Baked calamari marinated in garlic, olive oil and fresh herbs, with grilled artichoke salad, sundried tomato salsa and chipotle aioli.	29

*Gratuity of 18% will apply to groups with 8 or more guests.
It is our pleasure to accommodate food allergies or special dietary needs.
Please advise your server.*

The Revolving Rooftop Restaurant

LA RONDE

ENTRÉES

FEATURED FRESH FISH

Please ask your server for details.

Market Price

SEAFOOD RAGOUT

Scallops, prawns, mussels, and fresh fish simmered in saffron anise cream with potatoes and carrots.

55

LOBSTER RAVIOLI

Tossed with garlic and extra virgin olive oil, herbed breadcrumbs, and lobster quenelle.

54

GNOCCHI ALLA GORGONZOLA

Gnocchi tossed with gorgonzola cream sauce, grilled asparagus, wilted greens, caramelized pears, and toasted walnuts.

46

CHICKEN BREAST

Halal chicken breast stuffed with herbed fontina cheese, with tomato coulis and mashed potatoes.

49

MOROCCAN LAMB

Braised for 48 hours with Moroccan spices, spiced tomato cream with saffron raisin biryani, mango and harissa chutney.

58

ALBERTA AAA GRILLED RIB EYE STEAK

Rosemary merlot demiglace, roasted fingerling potatoes, maître d'hôtel butter.

64

TABLESIDE STEAK DIANE FLAMBÉ

Flambéed tableside escalope of beef tenderloin with prairie mushrooms, cognac, Dijon mustard cream sauce, and mashed potatoes.

59

ALBERTA AAA NEW YORK STEAK AU POIVRE

Grilled, served with brandy and green peppercorn sauce, spiced mango chutney, and horseradish mashed potatoes.

59

ALBERTA BISON FILET MIGNON

Pan-seared Alberta bison tenderloin, red currant jus, and roasted fingerling potatoes.

69

SLOW ROASTED AAA PRIME RIB

Au jus, gluten-free Yorkshire pudding, and horseradish mashed potatoes.

64

WILD MUSHROOM BOLOGNESE (vegan)

Rigatoni tossed with wild mushroom ragout, grated vegan cheese, and herbed breadcrumbs.

43

LA RONDE'S CHATEAUBRIAND FOR TWO

155

Carved tableside, with red wine jus, bearnaise sauce, seasonal vegetables, wild mushroom ragout, and chateau potatoes.

*Gratuity of 18% will apply to groups with 8 or more guests.
It is our pleasure to accommodate food allergies or special dietary needs.
Please advise your server.*