

**\$55.00 3 course menu or a la carte**

**Tips, taxes are not included, valid for one person only**

Onion soup gratinée, fresh beef consommé, baguette, Swiss cheese

Home country pâté, cornichon, tear drop, celery remoulade, capers

Caesar salad, feta cheese, croûton, tomato, cucumber, cranberries, candied pecan

Beef cigars, brick dough, cumin, paprika, mesclun, tomato aioli

Breaded avocado, grapefruit ginger sauce, green peppercorn, sweet little tear drops

Sautéed feta cheese, beet salad, orange, green salad, vinaigrette, onion

Warm brie, mango chutney, toasted almonds, toasted baguette

Devil eggs, smoked salmon, horseradish, mesclun salad, little tear drops

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Risotto, mushroom, zucchini, eggplant, bell peppers, spinach, tomato sauce, (parmesan or not)

Rainbow trout filets sautéed Amandine, toasted almond butter, shallot, diced tomato

P.E.I mussels, saffron, basil, cream broth, zucchini, homemade potato gnocchi

Grilled, dried rubbed swordfish, butternut squash pearl couscous, roasted tomato aioli

Bouillabaisse, shrimp, mussels, fishes, saffron broth, saffron aioli, baguette, parmesan

Norwegian salmon filet, saffron cream sauce, basil, diced tomato

Pork schnitzel, sautéed with lemon butter sauce

Breaded Chicken Cordon bleu Meuniere, lemon butter sauce, parsley

\*Beef Bavette steak (not a prime cut, better MR or M) black peppercorn cream sauce, F.F.F

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**Desserts**

Apple almond tart a la mode, vanilla ice cream and sauce

Pineapple Tatin, coconut curry custard sauce, passion fruit sorbet

Chocolate mousse, red berry sauce, candied orange peels

Pavlova, meringue, berries, kiwi, whipped cream, berries sorbet

Olive oil cake, date, walnut, cinnamon ice cream, red coulis

White chocolate lemon mousse, biscuit, limoncello, red berry coulis, mascarpone cheese

Profiteroles, chocolate sauce, vanilla sauce