

\$35.00 3 course set menu

Tips taxes not included

Onion soup gratinée, toasted baguettes, Swiss cheese, beef broth

Homemade pâté, cornichons, black olives, tear drop, carrot caper salad

Roasted Feta cheese, fresh beet salad, orange, onion, vinaigrette, mesclun salad

Warm brie, mango chutney, toasted almonds, toasted baguette

Belgium endive salad, lettuce, smoked salmon, pine nuts, apple

Deviled eggs, smoked salmon, horseradish, fresh mayonnaise, frisée salad, vinaigrette

Escargots Burgundy style, Italian parsley, garlic butter, puffed pastry

Mussel's Marinière, shallots, white wine, cream, F.F. F

Rainbow trout sautéed Amandine, toasted almond butter sauce

Salmon filet, saffron white wine sauce, basil, diced tomato, virgin basil oil

Breaded Swai filet sautéed with lemon butter sauce

Coq au vin, bacon, pearl onions, mushrooms, boiled potato

Lamb simmered in a white wine tomato sauce, served with vegetables and potatoes

Linguini pasta, green beans, shiitake mushroom, garlic, pistou, pine nuts (parmesan or not)

*Beef Bavette steak, (Not prime cut, Best Mr or M) black pepper corn cream sauce, F.F.F

Desserts

Profiteroles, vanilla ice cream, chocolate sauce

Chocolate mousse, berry coulis

Pavlova, whipped cream, kiwi, red berries

Lemon olive oil cake, cinnamon ice cream, walnut, dates

Pineapple Tatin, coconut curry custard sauce, passion fruit sorbet

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