



Restaurant week Dinner

Tips taxes not included with all the set menus

\$40.00 3 course set menu

Soup of the day Panisse fries, (chick pea, gluten free), lemon aioli
Avocado vinaigrette, mesclun salad, tomato, carrot Caesar salad

Coq au vin, red wine sauce, bacon, mushroom, pearl onion, potatoes
Rainbow trout filets sautéed Amandine, toasted almond butter, shallot, diced tomato
*“Steak haché” chopped beef, black peppercorn sauce, F.F.F
Lamb simmered in a white wine tomato sauce, served with vegetables and potatoes

Cream caramel Floating Island Sorbet/ice cream apple almond tart a la mode

\$55.00 3 course menu

Onion soup gratinée, fresh beef consommé, baguette, Swiss cheese
Home country pâté, cornichon, tear drop, celery remoulade, capers
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, salmon caviar

Grilled, dried rubbed swordfish, roasted tomato aioli
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 (better MR or M) black peppercorn cream sauce, F.F.F

***“Steak tartare” Calf liver available**

*consuming raw or undercooked food may increase your risk of food borne illness. Our mayonnaise contains raw egg