

Lunch

\$25.00 3 course set menu

Tips taxes not included

Soup of the day Caesar salad Panisse fries, (chick pea, gluten free), lemon aioli

Mushroom, spinach, tomato, feta cheese Frittata

Scramble eggs, smoked salmon, avocado toast

Monte Cristo, French toast, ham, cheese, raspberry jam

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

Steak haché (chopped beef) sautéed black peppercorn cream sauce, F.F. F

Breaded Swai filet sautéed with lemon butter sauce

Bread pudding, cinnamon, peach, walnut, vanilla sauce/ Crème Caramel

Peach Belle Helene, vanilla ice cream, chocolate sauce, toasted almonds, whipped cream

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Soup of the day	9.00
Chicken liver mousse, mesclun salad, cornichons, carrot vinaigrette, black olives	12.00
Roasted Feta cheese, fresh beet salad, orange, onion, vinaigrette, mesclun salad	14.00

Linguini pasta, French beans, shiitake mushroom, pistou, pine nuts, basil	22.00
Rainbow trout sautéed Grenobloise, lemon, capers and croutons, butter sauce	26.00
Veal Blanquette, pearl onion, mushroom, velouté, cream, rice pilaf	26.00

Dessert \$10.00

Apple almond tart, vanilla sauce, vanilla ice cream

Chocolate mousse, orange peels, red berries sauce, whipped cream

Floating Island, soft meringue, custard sauce, caramel, toasted almond

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

\$45.00 3 course set menu

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Onion soup gratinée, toasted baguettes, Swiss cheese, beef broth	10.00
Homemade pâté, cornichons, black olives, tear drop, carrot caper salad	15.00
Warm brie, mango chutney, toasted almonds, toasted baguette	14.00
Escargots Burgundy style, Italian parsley, garlic butter, puffed pastry	16.00
Belgium Endive salad, Roquefort cheese, mesclun salad, walnut, apple, vinaigrette	16.00

Mussel's Marinière, shallots, white wine, cream, F.F. F	24.00
Faroe Island salmon, saffron white wine sauce, basil, diced tomato, virgin basil oil	28.00
Rainbow trout sautéed amandine, toasted almond butter sauce	26.00
Bouillabaisse; fish, shrimp, mussels, potato, tomato, saffron tomato broth	32.00
Breaded chicken Cordon bleu, ham, Swiss cheese, Meuniere lemon butter sauce	28.00
*Beef Bavette steak, black pepper corn cream sauce, French fries	30.00
*Steak tartare, hand chopped beef steak, served with F.F.F or salad	32.00

Dessert \$12.00

All desserts above plus

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

*Calf liver Lyonnaise and veal kidney available a la carte or \$45.00 menu