



## **Restaurant Week 2019**

### **Dinner**

**A la Carte or 3 course menu at \$35.00/person**

(tips & taxes not included)

**Valid for one person, no substitutes, not available with any other discount or coupons**

#### **Hors d'oeuvre – Appetizer**

- Onion soup with toasted baguettes and Swiss cheese gratinée 8.95
- Potage Bourguignon; potato, leek, carrot, celery, cabbage 7.95
- Soup du jour 7.95
- Homemade Pâte, cornichons, celery root remoulade, black olives 10.95
- Devil eggs, smoked salmon, horseradish, frisee salad, sweet little tear drops 12.95
- Boston lettuce, mesclun, Belgium endive, tomato, carrot and cucumber 8.95
- Caesar salad anchovy dressing, croutons and parmesan cheese 8.95
- Fresh beet salad, roasted goat cheese, oranges, mesclun, onion 12.95

#### **Plat de résistance - Main course**

- PEI Mussels Marinière, white wine cream sauce, French fries 22.95
- Rainbow trout sautéed with toasted almond butter sauce 22.95
- Seafood crêpes, shrimp, mussels, bay scallops, mushroom, cream sauce 21.95
- Cod fish, shiitake mushroom, Chick pea crêpe, 4 grilled vegetables 26.95
- Bouillabaisse; Fish, seafood, saffron broth, croûtons, rouille, parmesan 28.95
- Grilled salmon filet, sun dried tomato, basil, olive oil, lemon juice, tomato 26.95
- Chick pea crêpe (gluten free), 4 grilled vegetables, mushroom, onion confit 21.95
- Vegetable plates, eight different vegetables 21.95
- \*Organic Beef Bavette steak, black peppercorn cream sauce, French fries 23.95
- Organic Coq au vin, potato, bacon, pearl onions, mushroom 22.95
- Organic chicken breast cordon bleu, ham, Swiss cheese, lemon butter sauce 24.95

- \*Organic Flat Iron steak, shallots butter sauce, French fries 21.95
- Beef Burgundy, bacon, pearl onions, mushroom, gnocchi 24.95
- \*Pork loin schnitzel, capers, lemon butter sauce 24.95

Vegetables to share will be extra a la carte \$6.50

French beans with shallots	Asparagus Parmesan	Cream of spinach
Mushroom with garlic	French fries	Garlic parmesan bread

**Dessert (a la carte \$7.95)**

- Crème caramel
- Apple tart
- Ice cream / sorbet of the day
- Bread pudding, cinnamon, peach, walnut vanilla sauce
- Floating island with caramel, toasted almond, vanilla sauce
- Dark Chocolate mousse with red coulis
- Profiteroles with ice cream and chocolate sauce