



Restaurant Week 2019

Lunch

3 courses Prix fix menu \$22.00

(tips & taxes not included)

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

Appetizer

- Soup du jour or Potage Bourguignon: Leek, cabbage and potato soup
- Homemade pâté celery remoulade
- Beet salad with orange dressing
- Boston lettuce, mesclun, Belgium endive with French vinaigrette
- Caesar salad

Main Course

- Tilapia in Moroccan spices, tomato white wine sauce
- Mussels Marinière, French fries
- Rainbow trout sautéed with toasted almond butter sauce
- Quiche Lorraine
- Seafood crêpes
- Quiche of the day
- Omelet choices of 3; Ham, Swiss cheese, mushroom, onion, tomato, bacon
- Coq au vin (dark meat)
- *Crispy pork loin Schnitzer, caper, lemon butter sauce

Dessert

- Crème caramel
- Apple tart
- Bread pudding with peach, walnut and cinnamon, vanilla sauce
- Floating island: soft meringue, toasted almond, caramel and custard sauce