



Restaurant Lunch Menu

\$25.00 2 courses appetizer main course, or main course and dessert

\$35.00 3 course set menu

Tips, taxes are not included, valid for one person only

Soup of the day

Avocado vinaigrette, mesclun salad, tomato, Dijon mustard vinaigrette

Warm brie, mango chutney, toasted almond, toasted croûtons

Panisse fries, (chick pea, gluten free), lemon aioli

Caesar salad

*Omelet, choice of 3 only; Bacon, Swiss cheese, mushroom, onion, tomato, spinach

*3 organic eggs, mushroom, spinach, tomato, feta cheese Frittata

*3 organic eggs scrambled, smoked salmon, avocado toast

Quiche Lorraine, served with salad or French fries

Baby shrimp, avocado, orange, boiled egg, tomato, Russian dressing

9 oz Bacon cheese burger, F.F.F or salad

Croque Monsieur, ham, Swiss cheese, avocado, tomato, F.F.F or salad (\$2.00 add a egg)

Lamb simmered in a tomato white wine sauce, vegetables

“Steak haché” chopped beef, black peppercorn sauce, F.F.F

Coq au vin, red wine sauce, bacon, mushroom, pearl onion, potatoes

Crème Caramel

Sorbet/ice cream

Floating island, caramel, toasted almond, vanilla sauce

Apple almond tart a la mode