

Restaurant week Lunch

\$25.00 3 course set menu or a la carte

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

Soup of the day	8.00
Avocado vinaigrette, mesclun salad, tomato, Dijon mustard vinaigrette	9.00
Panisse fries, (chick pea, gluten free), lemon aioli	9.00
Devil eggs, smoked salmon, horseradish, fresh mayonnaise, mesclun salad	12.00

Omelet, choice of 3 only; Bacon, Swiss cheese, mushroom, onion, tomato, spinach	15.00
Quiche Lorraine, served with salad or French fries	16.00
9 oz Bacon cheese burger, F.F.F or salad	16.00
Croque Monsieur, grilled ham and Swiss cheese, F.F.F or salad (for \$2.00 add a egg)	15.00
“Steak haché” chopped beef, black peppercorn sauce, F.F. F	16.00
Baby shrimp, heart of palm, avocado, orange, boiled egg, tomato, Russian dressing	17.00
Belgium endive salad, smoked salmon, mesclun salad, pine nuts, apple, vinaigrette	15.00
Roasted feta cheese, orange, beet salad, romaine salad, vinaigrette, parmesan baguette	15.00
Chicken sandwich, tomato, avocado, bacon, mayonnaise, F.F.F or salad	16.00
Chicken Basquaise, tomato white wine sauce, basil, bell peppers	18.00
Breaded Swai filet sautéed Meuniere butter	18.00

All desserts are

Crème Caramel / Sorbet/ice cream / Floating island / Bread pudding, walnut, peach	\$8.00
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Vegetarian & vegan menu

Soup of the day (v)	8.00
Breaded avocado, grapefruit ginger sauce, green peppercorn (Veg)	10.00
Grilled eggplant, shitake mushroom, capers, diced tomato, lemon olive oil dressing (v)	10.00

Eggplant, spinach, mushroom, phyllo dough, romaine salad, pickled vegetables (v)	17.00

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

Bell peppers, zucchini, black olives, tomato, eggplant, Panisses, pearl couscous (v)	17.00
Linguini pasta, French green beans, basil, pine nuts, garlic, (parmesan or not (Veg or V))	18.00
Risotto, mushroom, zucchini, eggplant, bell peppers, spinach, tomato sauce, (parmesan or not)	21.00

\$35.00 3 courses set menu or a la carte
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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	12.00
Warm brie, mango chutney, toasted almond, toasted croûtons	12.00
Escargots Burgundy style, Italian parsley, garlic butter, puffed pastry	15.00

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

Dessert \$10.00

Profiteroles, vanilla ice cream, chocolate sauce

Chocolate mousse, berry coulis

Apple almond tart, vanilla ice cream

Pavlova, whipped cream, kiwi, red berries

Lemon olive oil cake, cinnamon ice cream, walnut, dates