

Restaurant week brunch 3 courses set menu \$25.00 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
Fresh beet salad, orange, green salad, vinaigrette, onion	9.00

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, fresh mayonnaise, brioche bun F.F.F or salad	16.00
Frittata spinach, mushroom, tomato, feta cheese	17.00
Eggs Benedict or Norwegian Benedict	16.00
Monte Cristo, French toast, ham, cheese, tomato, raspberry jam, salad or F.F.F	17.00
French toast, fresh berries, walnut, real maple syrup, red berry coulis	18.00
Baby shrimp, avocado, orange, boiled egg, tomato, mesclun salad, Russian dressing	17.00
Belgium endive salad, smoked salmon, mesclun salad, pine nuts, apple, vinaigrette	16.00
Chicken Basquaise, tomato white wine sauce, basil, bell peppers, rice pilaf	18.00
Breaded Swai filet sautéed Meuniere butter	18.00

Floating island, toasted almond, vanilla sauce, caramel Crème Caramel	10.00
Almond apple tart, vanilla ice cream Bread pudding, walnut, peach, vanilla sauce	10.00

Vegetarian & vegan menu

Soup of the day (V)	9.00
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
Bell peppers, zucchini, black olives, tomato, eggplant, Panisses, pearl couscous (V)	17.00

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

Linguini pasta, French green beans, basil, pine nuts, garlic, (parmesan or not (Veg or V)) 18.00

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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

Devil eggs, smoked salmon, horseradish, fresh mayonnaise, mesclun salad 12.00

Escargots Burgundy style, Italian parsley, garlic butter, puffed pastry 16.00

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

*Beef Bavette steak, black pepper corn cream sauce, French fries 28.00

All desserts 12.00

Profiteroles, vanilla ice cream, chocolate sauce

Pavlova, kiwi, fresh berries, whipped cream, red berry coulis

Chocolate mousse, red berry sauce, orange confite

Olive oil cake, date, walnut, cinnamon ice cream

Available *Calf liver sautéed Lyonnaise and *Steak tartare, hand chopped raw beef steak

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