

## Restaurant week Dinner

### 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
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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
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

### Vegetable to share 8.00/each

Mushroom garlic (v) / F.F.F (v)/ Green beans Parmegiana (Veg)/ cream of spinach (Veg)  
Sautéed Belgium endive, pistou, Balsamic vinegar (v) / French garlic bread \$4.50

### \$40.00 3 course menu

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

Soup of the day	9.00
Warm brie, mango chutney, toasted almonds, toasted baguette	12.00
Sautéed feta cheese, beet salad, orange, green salad, vinaigrette, onion	14.00
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Mussel's Marinière, shallots, garlic, white wine, cream, Italian parsley	25.00
Rainbow trout Amandine, toasted almond, lemon butter sauce	26.00
*Beef Bavette steak sautéed, cognac, black peppercorn cream sauce, F.F.F	30.00

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All desserts are \$10.00

Crème Caramel / Sorbet/ice cream/ Apple almond tart, vanilla ice cream  
Floating island /Bread pudding, walnut, peach, vanilla sauce

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

**\$55.00 3 course menu or a la carte**

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

Onion soup gratinée, Beef consommé, baguette, Swiss cheese	12.00
Home country pâté, cornichon, tear drop, celery remoulade, capers	14.00
Caesar salad, feta cheese, croûton, tomato, cucumber, cranberries, candied pecan	14.00
Devil eggs, smoked salmon, horseradish, mesclun salad, little tear drops	14.00

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Bouillabaisse, shrimp, mussels, fishes, saffron broth, saffron aioli, baguette, parmesan	34.00
Norwegian salmon filet, saffron cream sauce, basil, diced tomato	32.00
Breaded Chicken Cordon bleu Meuniere, lemon butter sauce, parsley	30.00
* Grilled Rib eye steak, compound butter, bacon, onion, parmesan cheese, F.F. F	35.00

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All desserts 12.00

Chocolate mousse, red berry sauce, orange candied	Pavlova, berries, kiwi, whipped cream
Olive oil cake, date, walnut, cinnamon ice cream	Profiteroles, chocolate sauce

**\$65.00 3 course menu or a la carte**

Mussel's Marinière, white wine, shallots, cream	16.00
Escargots, Burgundy style, parsley, garlic butter, puffed pastry dough	16.00
Belgium endive salad, lettuce, smoked salmon, pine nuts, apple	18.00
Baby shrimp, heart of palm, avocado, orange, boiled egg, tomato, Russian dressing	17.00

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Dover sole Meuniere, lemon butter sauce, parsley, Demi-glacé (\$5.00 more w/menu)	52.00
Breaded Chilean sea bass sautéed, herb virgin olive oil, Provençale vegetable medley	45.00
Sautéed sea scallops, green peppercorn, grapefruit, avocado, shiitake mushrooms	38.00
Rockfish virgin sauce, diced tomato, garlic, basil, olive oil, edamame hummus	38.00
*Beef tenderloin sautéed, bacon, mushroom, white wine, demi-glacé F.F.F	40.00
*Mustard breaded rack of lamb, thyme rosemary white wine sauce	38.00

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All the dessert above

\*Steak tartare and \*Calf liver Lyonnaise available a la carte or \$55.00 menu

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