



LOUNGE

STARTERS

Butternut Squash 12

Smooth velouté topped with grilled shrimp and Dukkah spices

Tomato 16

Summer salad served with fresh mozzarella, home made focaccia and basil oil

Highland Carpaccio 18

Thinly sliced beef, bacon and balsamic vinaigrette, home made pickles and fresh herbs

Duck Breast 21

Smoked in our back yard, apple cider vinaigrette, sour cherries, white balsamic and lemon condiment

MAINS

Burger Bonne Entente 21

Premium ground meat, lettuce, tomato, bacon, spicy mayo and Canadian cheddar cheese

Bio Chicken Roulade 26

Stuffed with mushrooms and hazelnuts, cauliflower purée and virgin fresh tomato vinaigrette

Agnolotti 29

Stuffed with goat cheese and spinach, roasted almonds, vegetable broth and butter

Halibut 33

Pan roasted, served with grilled carrots, sweet potato purée, brown butter and lemon sauce

Meety Ribs 34

Cooked in our smoker, BBQ sauce, served with fresh salad and fries

Chef's inspiration market price

Available Friday and Saturday

Beef Wellington 79

Our signature dish, Beef filet mignon in a crispy puff pastry, foie gras, mushrooms, served with this season's fresh vegetables, truffled potato purée and a classic Bordelaise sauce