

LUNCH TABLE D'HÔTE

TABLE D'HÔTE FORMULA - \$35WITH CHOICE OF SOUP OR STARTER + MAIN COURSE

STARTERS

SOUP OF THE DAY	8
CAESAR SALAD E CRISP LETTUCE, CREAMY VINAIGRETTE, GOLDEN CROUTONS, PARMESAN AND GRILLED BACON	11
PARMESAN FONDUE 🛱 🖗 CREAMY, CRUSHED TOMATOES, VERDURETTE	11
NORTHERN SHRIMP SALAD (+ \$4) CREAMY LIME AND COCONUT DRESSING, CRISP VEGETABLES	12
SALMON CARPACCIO (+ ^{\$} 4) LEMON VINAIGRETTE, MARINATED BEETROOT, CRISP CAPERS	12
MEAT	
BOUDIN WITH CARAMELIZED APPLES (1) MAPLE MUSTARD, POTATO MOUSSELINE, ROASTED CARROTS WITH SPICES	25
AAA CAB BEEF CHEESEBURGER I GOURMET, FILLED WITH MELTED CHEESE, CREAMY SAUCE, LETTUCE, TOMATO & SERVED WITH HOMEMADE GOLDEN-CRISP FRIES	23
VOLTIGEURS CONFIT CHICKEN <i>GRAIN-FED CHICKEN LEG FROM THE VOLTIGEURS</i> <i>FARM, CONFIT WITH DUCK FAT, HERB-ROASTED</i> <i>POTATOES, PETAL ONIONS, THYME-SPIKED JUICE</i>	29
AAA CAB BEEF STRIPLOIN (+ ^{\$} 8) CHOICE OF SAUCE: VELVETY DEMI-GLACE OR CREAMY BLUE CHEESE, HOMEMADE GOLDEN-CRIS FRIES, CRISP SALAD	39

FISH & SEAFOOD

 FRESH SALMON TARTAR
 25

 LEMON VINAIGRETTE, CHIPS, HOMEMADE
 GOLDEN-CRISP FRIES, VERDURETTE

 ASIAN-STYLE TUNA SALAD (+ \$4)
 29

 SAKU TUNA, CRISP VEGETABLES, LIGHT SOY SAUCE, SESAME, FRESH GINGER
 26

 ORIENTAL SHRIMP STIR-FRY
 26

 CRISP VEGETABLES, SESAME CARROT PURÉE, ORIENTAL SPICES
 28

 ROASTED COD WITH WATERCRESS
 28

 ROASTED STEAK, WATERCRESS CREAM, STEAMED POTATOES, CRISP VEGETABLES
 28

PASTA

TRADITIONAL24ITALIAN CAVATELLIImage: Image: Imag

VEGETARIAN OPTION, WITHOUT PROSCIUTTO

DESSERTS (+\$5)

DECADENT SALTED	8
BUTTER CARAMEL BROWNIE	

RICH CHOCOLATE, CREAMY SALTED BUTTER CARAMEL, LIGHT HOMEMADE WHIPPED CREAM

FRESH FRUIT SYMPHONY

8

FRESH SEASONAL FRUIT FLAVORED WITH MINT SYRUP, PEACH SHERBET

FRENCH LEMON MERINGUE TART 🕴 🕮 8

CRUNCHY SHORTBREAD PASTRY, LEMON CREAM, GOLDEN MERINGUE TO PERFECTION

GLUTEN

VEGETARIAN

LACTOSE

🕼 NUTS

REQUIRES SLIGHTLY MORE PREPARATION