



LUNCH MENU

TABLE D'HÔTE MENU - \$39

CHOICE OF SOUP OR STARTER + MAIN COURSE

ADD \$4 FOR THE CARPACCIO AND \$5 FOR THE FLANK STEAK.

STARTERS

SOUP OF THE DAY 12

FRENCH ONION SOUP 15

*LOCAL DARK BEER, SWISS GRUYÈRE,
GOLDEN CROUTONS, GRATINÉ STYLE.*

CAESAR SALAD 16

*CRISP ROMAINE LETTUCE,
CREAMY CAESAR DRESSING,
GOLDEN CROUTONS, SHAVED PARMESAN.*

FENNEL & KALE SALAD 17

*MARINATED BEET CARPACCIO, SHAVED FENNEL,
POMEGRANATE, CHERRY TOMATOES,
RASPBERRY AND ANISE VINAIGRETTE.*

GOURMET FRIES WITH PARMESAN 13

SERVED WITH BLACK GARLIC MAYONNAISE.

BEEF CARPACCIO 21

*AAA BEEF, PINE NUTS, BALSAMIC REDUCTION,
ARUGULA, GIN & MISO FOAM.*

CRISPY CALAMARI 15

SERVED WITH MISO-SAFFRON MAYONNAISE.

SMOKED SALMON SALAD 21

*NASTURTIUM CAPERS, PICKLED RED ONIONS,
DELICATE OLIVE OIL DRIZZLE.*

MAIN COURSES

AAA BEEF CHEESEBURGER 26

*HOUSE MAYO, LETTUCE, TOMATO,
CARAMELIZED ONIONS, AGED CHEDDAR CHEESE,
SERVED WITH FRIES OR CHEF'S SALAD.*

CLUB SANDWICH 25

*GRILLED CHICKEN, BACON, LETTUCE, TOMATO,
SERVED WITH FRIES OR CHEF'S SALAD.*

PROVENÇAL SALMON 32

*PAN-SEARED SALMON, ROASTED RATTES
POTATOES, SEASONAL VEGETABLES,
CREAMY LEEK AND CITRUS SAUCE.*

STEAK FRITES 34

*AA FLANK STEAK, CHIMICHURRI SAUCE,
SERVED WITH FRIES.*

WARM SALAD 29

*CHOICE OF GRILLED CHICKEN,
ROASTED SALMON, OR LACQUERED DUCK LEG.
ARTISAN LETTUCE, CUCUMBER, EDAMAME,
MANGO SALSA, MINT, SESAME-MAPLE VINAIGRETTE.*

BLACK PUDDING 27

*ROOT VEGETABLE PURÉE,
APPLE CHUTNEY TARTLET.*

PASTA OF THE DAY 28

CHEF'S DAILY INSPIRATION.

ADD A SWEET TOUCH

END YOUR MEAL WITH A CHEF'S DESSERT OF THE MOMENT FOR ONLY \$5.
