

## 3 COURSE LUNCH SET MENU from \$28

### ENTRÉES

**OS À MOELLE+ \$4**

*Baked Bone Marrow, Cèpe  
Mushroom & Ham sauce,  
Grilled Pain de Mie*

OR

**SOUPE DU JOUR**

*Soup of the Day*

**PÂTÉ "GRAND-MÈRE"**

*Home-made Chicken Liver and  
Pork Pâté "Grand-Mère Style"*

**SAUMON FUMÉ**

*Home-made Cured Salmon,  
Egg white Gribiche, Cured Egg  
yolk, Grapefruit and Shaved  
Spanish red Onions*

### PLATS

**MAGRET DE CANARD + \$6**

*Pan Roasted Duck Breast, Salsify, Braised  
Red Cabbage, Spice Carrot Sauce.*

OR



**CRAB BRICK**

*Homemade Crab Brick, Cucumber & Crème Fraîche, Ikura*

OR

**RISOTTO**

*Spinach & Trompettes Mushroom Risotto, Parmegianno Reggiano foam*

OR

**STEAK FRITES**

*Grilled Tenderloin, Red wine Reduction, Confit Tomato and fries*

### DESSERTS

**CRÈME BRÛLÉE MAISON**

*Home-made Vanilla Crème Brûlée,  
Oatmeal Crumble, dried Raspberries*

OR

**CAFÉ / THÉ**



**MOUSSE MAISON + \$2**

*Home-made Chocolate Mousse,  
Butter Crumbs, Brandied Cherry*