

3 COURSE LUNCH SET MENU from \$28

ENTRÉES

SOUPE DU JOUR

Soup of the Day

PÂTÉ "GRAND-MÈRE"

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

OR

TARTARE DE THON

Tuna Tartare Seasoned with Sesame Dressing, Crispy Brick Pastry, Grapefruit Granite

OS À MOELLE+ \$4

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

PLATS

RISOTTO AUX TRUFFLES NOIRE ET CHAMPIGNON

Black Truffle and Mushroom Risotto

OR

CRAB BRICK

Homemade Crab Brick, Cucumber & Crème Fraîche, Ikura

OR

LE CANARD À L'ORANGE + \$6

Pan Seared Duck Breast Drizzled with Tangy Orange Sauce, Orange Segment and Zest, Potato Purée

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



CASSIS SABAYON AUX BAIES

GRATINEE + \$3

Granite Cassis Scented Egg Mousse on Fresh Berries, Vanilla Gelato