

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"*

TARTARE DE THON

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

OR

OS À MOELLE+ \$4

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

PLATS

LE CARNARD A L'ORANGE + \$6

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

OR

CRAB BRICK

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

OR

RISOTTO AUX TRUFFLES NOIRE ET CHAMPIGNON

Black Truffle and Mushroom Risotto

OR

STEAK FRITES

Grilled Tenderloin, Red wine Reduction, Confit Tomato and fries



**+ 9.90\$,
for a glass
of wine.
Rosé, white
or Red.**

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*