

# LUNCH 3-COURSE SET

\$28 PER PERSON



## ENTRÉES

**SOUPE DU JOUR**  
SOUP OF THE DAY

**TARTARE DE THON**  
TUNA TARTARE, SESEAME DRESSING, CRISPY BRICK PASTRY AND GRAPEFRUIT GRANITE

**PÂTÉ GRAND MÈRE**  
HOME-MADE PORK & CHICKEN LIVER PATÉ, ONION CHUTNEY, CORNICHONS AND TOASTED SOURDOUGH

**OS Á MOELLE + \$4**  
BAKED BONE MARROW, CÉPE MUSHROOM & HAM SAUCE AND GRILLED PAIN DE MIE



## PLATS

**RISOTTO AUX TRUFFES NOIRE**  
BLACK TRUFFLE AND MUSHROOM RISOTTO

**LE FLÉTAN**  
BUTTER ROASTED HALIBUT, WILD RICE, GREEN PEAS, CONFIT SHALLOT AND VERJUS BUTTER SAUCE

**STEAK FRITES**  
GRILLED TENDERLOIN, CONFIT CHERRY TOMATO, FRIES AND RED WINE REDUCTION

**LE CARNARD Á LA ORANGE + \$6**  
PAN-SEARED FRENCH DUCK BREAST, ORANGE SAUCE, ORANGE SEGMENT & ZEST AND MASHED POTATO



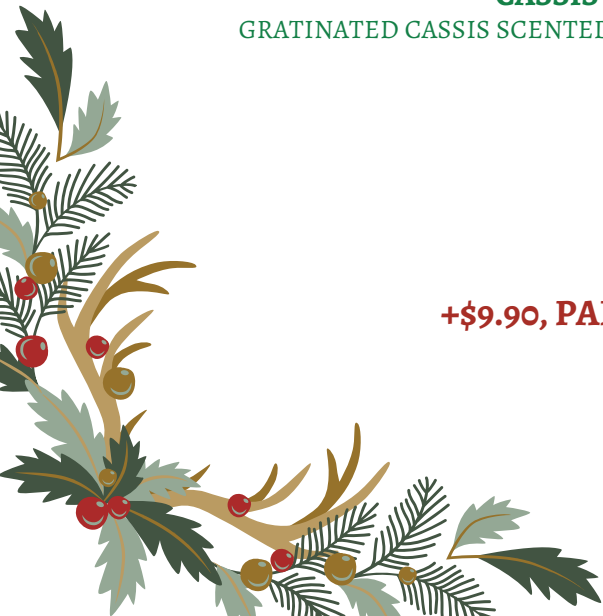
## DESSERTS

**CRÉME BRULÉE MAISON**  
HOME-MADE VANILLA CRÉME BRULÉE, OATMEAL CRUMBLE AND DRIED RASPBERRY

**CASSIS SABAYON AUX BAIES GRATINÉE +\$3**  
GRATINATED CASSIS SCENTED EGG MOUSSE ON FRESH BERRIES AND SPECULOOS GELATO



**+\$9.90, PAIR A GLASS OF RED, WHITE OR ROSÉ**



PRICES ARE SUBJECTED TO SERVICE CHARGE & GST