

# 3 COURSE LUNCH SET MENU from \$32

NOT AVAILABLE PUBLIC HOLIDAY EVE, PUBLIC HOLIDAY & SPECIAL OCCASIONS

## 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

### **LE FLÉTAN**

*Butter Roasted Halibut, Wild Rice, Green Peas,  
Confit Shallot and Verjus Butter Sauce*

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\$,**  
*Pair a glass  
of wine.  
Rosé, white  
or Red.*

## DESSERTS

### **CRÈME BRÛLÉE MAISON**

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



**CAFÉ / THÉ**



### **CASSIS SABAYON AUX BAIES**

### **GRATINEE + \$3**

*Granite Cassis Scented Egg Mousse  
on Fresh Berries, Vanilla Gelato*