

3 COURSE LUNCH SET MENU from \$32

NOT AVAILABLE ON EVE AND DURING SPECIAL DAY AND PUBLIC HOLIDAY

ENTRÉES

SOUPE DU JOUR

Soup of the Day

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

COURGETTES GRILLÉES

*Eggplant Purée, Chop Eggs
and Sun Dried Tomato
Dressing*

OR

OS À MOELLE+ \$4

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

PLATS

LE CANARD A L'ORANGE + \$6

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

OR

FILET DE BAR POÊLE

*Pan-Seared Seabass with Braised Savoy
Cabbage and Lardon, Velouté 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.**

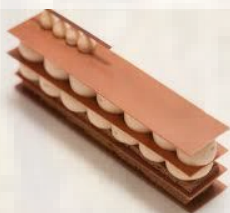
DESSERTS

CRÈME BRÛLÉE MAISON

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

OR

CAFÉ / THÉ



MILLE-FUILLE CRÉMEUX AU CAFÉ + \$3

*Layers of 'Baileys' Infused Coffee
Mousse and Chantilly cream, Vanilla Ice
Cream*