

Lunch Menu
\$49



La Soupe

Warm & creamy English Peas velouté, bacon bites, hard boiled egg mirepoix

La Betterave

Multi color beet salad, candied walnuts, dried cranberry & haricots verts
Aged goat cheese & Balsamic vinaigrette

La Terrine

Chicken liver mousse, cornichons, shallots compote & field green salad



Le Canard

Roasted duck breast, fricassée of young carrots, fresh ginger,
Patty pan squash, Brussels sprouts, cherry syrup

Les Moules

P.E.I. mussels in Marinère sauce & homemade pommes frites

Le Bourguignon

Braised beef shoulder in a red wine aromatic sauce, mashed potatoes,
pearls onion & mushrooms, young carrots

Le Risotto

Creamy "al dente" risotto, sweet corn, baby carrots, green peas, home Pesto & Parmesan cream

Le Cabillaud

Pan seared cod fish over beets & Yukon potatoes mashed, lemon confit



La Friandise

Raspberry entremet or floating island

