



Dinner Menu
\$55



La Soupe

Warm cream of tomatoes, smoked Gouda

La Verte

Fields green salad, pomegranate

Aged goat cheese wrapped with rosemary & Balsamic vinaigrette

Le Foie gras

Traditional foie gras terrine, apple-strawberries marmalade & field green salad



Le Confit *Please add 5\$*

Roasted duck leg, gratin Dauphinois

Frisée salad, cranberry sauce

Les Moules

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

Le Bourguignon *Please add 4\$*

Braised beef shoulder in a red wine aromatic sauce, over pomme purée

Le Risotto

Creamy "al dente" mixed mushroom risotto, sautéed spinach,

Mascarpone & Parmesan cream

Le Turbot

Quick seared Turbot fillet, English green pea purée, Basmati rice,

Tomato beurre blanc



La Friandise

Vanilla Millefeuille Napoléon or Floating island or Chocolate mousse