



Dinner Menu
\$55



La Soupe

Warm cream of sweet corn, micro basil, fried prosciutto

La Betterave

Beet cubes & orange segments, Toasted almonds,
Aged goat cheese crumble & Balsamic vinaigrette

Le Foie gras

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



Le Confit *Please add 6\$*

Roasted duck leg, gratin Dauphinois
Frisée salad, red berry sauce

Les Moules

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

Le Bourguignon *Please add 5\$*

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

Le Risotto

Creamy "al dente" Saffron risotto, English green peas,
& Parmesan cream

Le Cabillaud

Quick seared codfish fillet, quinoa, feta, almonds, green olives,
Pomegranate & foamy spinach bechamel



La Friandise

Vanilla Millefeuille Napoléon or Floating island or Chocolate mousse