

Vegetarian Menu

APPETIZER

SALADE DE BETTERAVES AU VINAIGRETTE BALSAMIQUE

Beetroot Salad with Balsamic Dressing

\$20

ASPERGES VERTES ET BLANCHES, VINAIGRETTE AU SESAME ET REDUCTION BALSAMIQUE

Green and White Asparagus, Sesame Dressing and Balsamic Reduction

\$24

MAINS

SPAGHETTI AUX CHAMPIGNONS SAUVAGES AUX CHIPOTLE FUMÉ, ASPERGES VERTES ET BLANCHES

Wild Mushroom Spaghetti Pasta with Smoked Chipotle and Green-White Asparagus

\$36

FRICASSÉE DE LÉGUMES AUX MORILLES ET CÈPES

Oven Baked Vegetables, with Morel and Cep Mushroom Cream Sauce

\$34

RISOTTO AUX TROIS CHAMPIGNONS, ASPERGES VERTES, CAROTTES, PARMESAN RÂPÉ

Trio Mushroom Risotto with Green Asparagus, Baby Carrot and Shredded Parmesan Cheese

\$38

DESSERT

PÂTE FEUILLETÉE À LA VANILLE ET AUX POMMES

Puff Pastry with Vanilla Apple Filling

\$14

TARTE AUX FRAMBOISES ET FIGUES

Raspberry Puree and Fig Tart

\$14