

3 COURSE LUNCH SET MENU from \$28

ENTRÉES

OS À MOELLE+ \$4

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

SOUPE DU JOUR

Soup of the Day

OR

SAUMON FUMÉ

*Home-made Cured Salmon,
Egg white Gribiche, Cured Egg
yolk, Grapefruit and Shaved
Spanish red Onions*

PÂTÉ "GRAND-MÈRE"

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

PLATS

POT-AU-FEU + \$6

Half Spring Chicken in a vegetable clear broth

OR

CRAB BRICK



Homemade Crab Brick, Cucumber & Crème Fraîche, Ikura

OR

RISOTTO

Spinach & Trompettes Mushroom Risotto, Parmegianno Reggiano foam

OR

STEAK FRITES

Grilled Tenderloin, Red wine Reduction, Confit Tomato and fries

DESSERTS

CRÈME BRÛLÉE MAISON

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

OR

CAFÉ / THÉ



MOUSSE MAISON + \$2

*Home-made Chocolate Mousse,
Butter Crumbs, Brandied Cherry*