



## VERANDA LUNCH

### *APPETIZERS*

Beef tartar- mustard dressing - green salad | \$20

Grilled octopus - quinoa with chorizo - spinach salad | \$20

Marinated leeks - kale - cranberry - Smoked duck | \$17

Soup of the day | \$13

### *MAIN DISHES*

Handmade Cavatellis - squash and sage sauce - wild mushroom and bacon | \$26

PEI seared beef - bearnaise sauce - roasted vegetables | \$36

Seared Cod - bouillabaise- winter vegetables | \$30

*Executive Chef : Marc-Antoine Lacasse*



To thank our talented cooks for their hard work, we have introduced a kitchen fee on our invoices.  
Thank you for your understanding.