



LUNCH TABLE D'HÔTE

2 course-meal \$44

APPETIZERS

Soup of the day

Beef tartare (+\$5) - spruce oil - cep mushroom mustard - confit egg yolk

Beet ravioli - ricotta and smoked goat cheese - orange supreme - fennel - arugula - hazelnut

Poached duck egg - egg yolk gravlax - truffle - crispy bread shards

Salmon carpaccio - wasabi soya emulsion - cuttlefish ink sour cream - cucumber brunoise

MAIN COURSES

Mushroom risotto

AAA Beef Hanger steak (+\$5) – spruce mustard – shallot compote – red wine sauce –
Dauphinoise gratin or fries

Lake trout fillet (+\$5) – mussels marinière – creamy marinière jus – autumn vegetables

Grilled romaine lettuce - crispy chicken - parmesan - bacon - Caesar sauce

Dish of the day – please ask your server for details

Executive Chef: Benjamin Patrier

Sous-chef: Emmanuel Lottin



To thank the work of our talented chefs, we have implemented a kitchen fee on all invoices.
Thank you for your understanding.