



LUNCH TABLE D'HÔTE
Father's day \$85/pers
June 21, 2026 - 12am to 2pm
(Kids: 0-6 y/o free - 6 to 12 y/o \$35)

APPETIZERS

Green and white asparagus - citrus sabayon - house-cured dried beef shavings
Beef carpaccio - Blackburn cheese - spruce and truffle oil
Lobster and fennel salad - panko and wild garlic crumble - citrus lobster vinaigrette

MAIN COURSE

Lobster risotto - lobster head jus infused with kaffir lime leaves
Confit trout, mujjol and trout caviar - vegetables from Ferme de la Récolte de la Rouge
Gaspior Farm pork belly - honey and soy glaze
Bone-in rib steak, béarnaise sauce - chimichurri, pommes Anna - arugula salad with truffle oil
(for two - \$125 supplement)

DESSERTS

Tropézienne
Strawberry and raspberry tart - light verbena cream

Executive Chef: Benjamin Patrier



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