



LUNCH TABLE D'HÔTE

2 course-meal \$44

APPETIZERS

Market salad - local harvest selection

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

Tomato and berry gazpacho from La Récolte de la Rouge farm

Strawberries - cherry tomatoes - green onion - basil ice cream

Salmon carpaccio - wasabi soya emulsion - squid ink sour cream - cucumber - radish

Tomatoes from La Récolte de la Rouge farm - burrata espuma - tomato and calamansi vinaigrette

MAIN COURSES

Confit lamb (+\$5) - pastilla style - soy-infused eggplant caviar - young greens salad

AAA Beef Hanger steak (+\$5) – homemade porcini mustard - chimichurri - gratin dauphinois or fries

Catch of the day (+\$5) - garlic flower aioli style - daily vegetables

Beef short ribs - variations of corn

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

Green risotto - daily vegetables

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.