



Three Course Prix-Fixe Lunch Menu

Wednesday, Thursday & Friday

\$27 per person

Appetizers

Soup of the day.

Artisan salad, fresh herbs, vegetable filaments.

Country pâté, liver royal, cornichons, toasted nut & fruit bread.

Farm tomato salad, basil, Italy mozzarella, organic olive oil.

Main Courses

Apple smoked bacon wrapped heritage pork tenderloin with Dijon sauce, carrot, green lentils.

Sautéed tiger shrimp, pasta, sundried tomato, parmesan cheese, summer vegetables.

Crispy crêpe of salmon pesto, ratatouille nicoise, piquillo sauce.

Roasted chicken breast, "forestière", farm vegetables.

Grass fed black Angus burger, brioche, tomato, onion, cheese, watercress salad.

Desserts

Vanilla crème brûlée.

Warm chocolate coulant, caramel sauce, vanilla ice.

Warm crêpe Suzette, grand marnier.

BaBa "au Rhum", strawberry, vanilla Chantilly.

Peach melba, vanilla ice cream.



Three Course Prix-Fixe Dinner Menu

Tuesday, Wednesday, Thursday & Friday

\$36 per person

Appetizers

Soup of the day.

Artisan salad, fresh herbs, vegetable filaments.

Country pâté, liver royal, cornichons, toasted nut & fruit bread.

Farm tomato salad, basil, Italy mozzarella, organic olive oil.

Main Courses

Apple smoked bacon wrapped heritage pork tenderloin with Dijon sauce, carrot, green lentils.

Sautéed tiger shrimp, pasta, sundried tomato, parmesan cheese, summer vegetables.

Crispy crêpe of salmon pesto, ratatouille nicoise, piquillo sauce.

Roasted chicken breast, "forestière", farm vegetables.

Grass fed black Angus burger, brioche, tomato, onion, cheese, watercress salad.

Desserts

Vanilla crème brûlée.

Warm chocolate coulant, caramel sauce, vanilla ice.

Warm crêpe Suzette, grand marnier.

BaBa "au Rhum", strawberry, vanilla Chantilly.

Peach melba, vanilla ice cream.