Happy Easter

Sunday 31 Mars, 2024

Jean Baptiste Massala
Chef de Cuisine

Only Menu available from 11am to 3pm
A la carte not available

When placing your order, please inform your server of ANY Food Allergies
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness especially if you have certain medical conditions

Menu

Amuse Bouche
Baby tomato stuffed with ratatouille

Entrées

Soupe de carotte au gingembre
Carrot ginger soup

♠

Assiette de calamars frits et avocat
Fried calamari and avocado, hard boiled egg, arugula salad

♠

Tarte aux fruit de mer
Seafood tart with shrimp, tomato & scallions
Bocconcini cheese

♠

Ris de veau Provencal
Sweetbread Provencal with Shiitake mushroom & leeks
Foie gras toast

Plats principaux

Vivaneau rouge poelé
Sauteed red snapper filet, served fresh asparagus & mixed Salad,
Tomato sauce

♠

Côtelettes d'agneau grillées (add $10)
Grilled lamb chops served with couscous
Flageolet beans, Lamb sauce

♠

Tournedos au poivre
Seared beef tournedos filet, peppercorn sauce
Served with French fries & mixed green salad

♠

Coq au vin
Braised organic chicken with bacon, pearl onions & Mushroom,
Served with pomme purée

♠

Risotto végétarien
Vegetarian risotto, Parmesan cheese

Cheese plate +$15

Assiette de petits fours
Assorted mini pastries

$89 pp ++

Kid's Menu
(under 12 years old)

Steak frites salade
Or
Orecchiette Pasta with Parmesan cheese

Assiette de petits fours
Assorted mini pastries
$40 pp ++