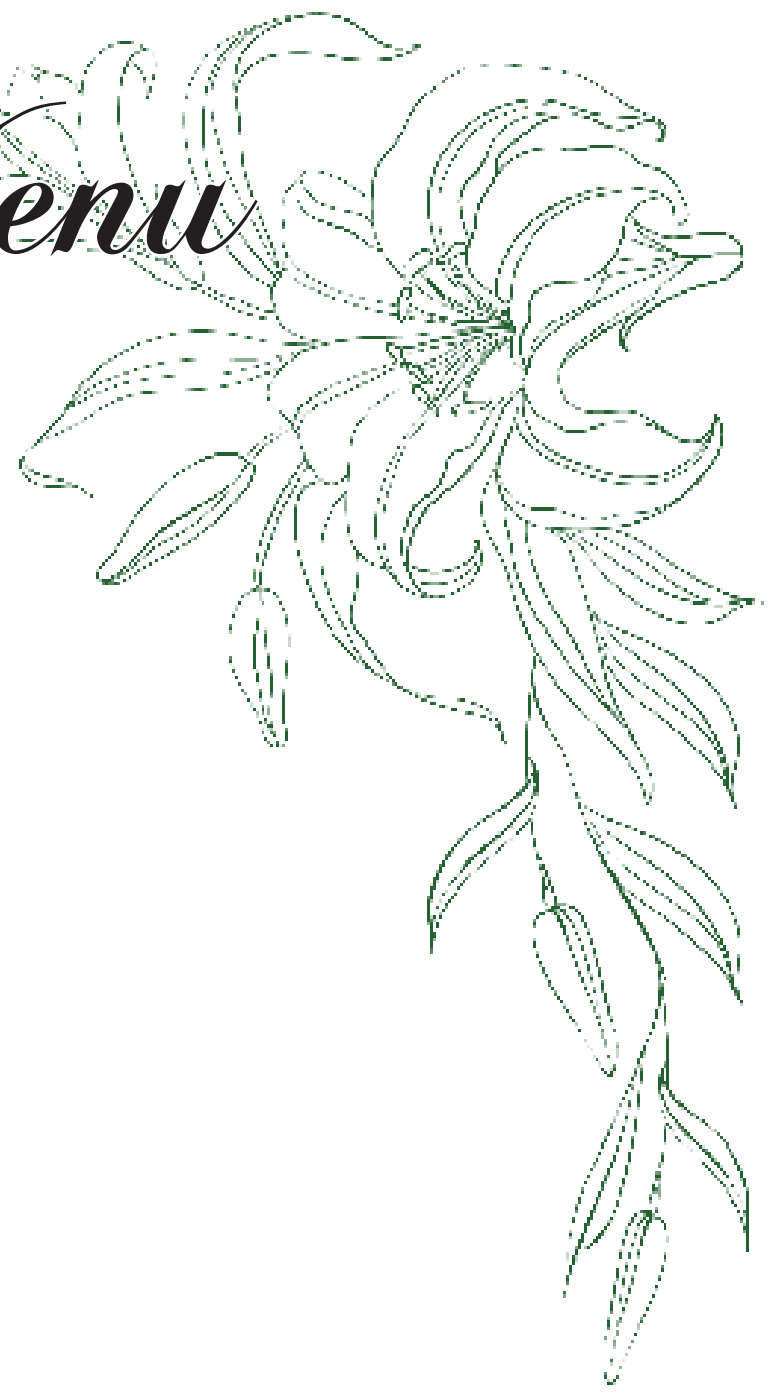


# 3 - Course Set Menu

## \$68



### APPETIZER

COLD WILD ASPARAGUS SOUP

or

TUNA TARTARE

or

ROASTED CHAVIGNOL GOAT CHEESE ON WALNUT BREAD TOASTS SALAD

or

BEEF CARPACCIO WITH PARMESAN CHEESE

### MAIN

VEAL ESCALOPE WITH POTATO LYONNAISE

or

COQ AU VIN ROUGE WITH BACON WITH PEARL ONION

or

CHALLANS DUCK BREAST WITH SWEET POTATO PUREE AND ORANGE SAUCE

or

ROASTED BOSTON LOBSTER WITH ASPARAGUS AND SHALLOT BUTTER RICE

### DESSERT

FRESH PINEAPPLE WITH LIME GRANITA

or

HOT CHOCOLATE CAKE WITH PISTACHIO ICE CREAM

or

MIXED BERRIES CLAFOUTIS

or

FRESH STRAWBERRY WITH VANILLA ICE CREAM AND WHIPPED CREAM

All prices are subject to 7% GST and 10% Service Charge.m



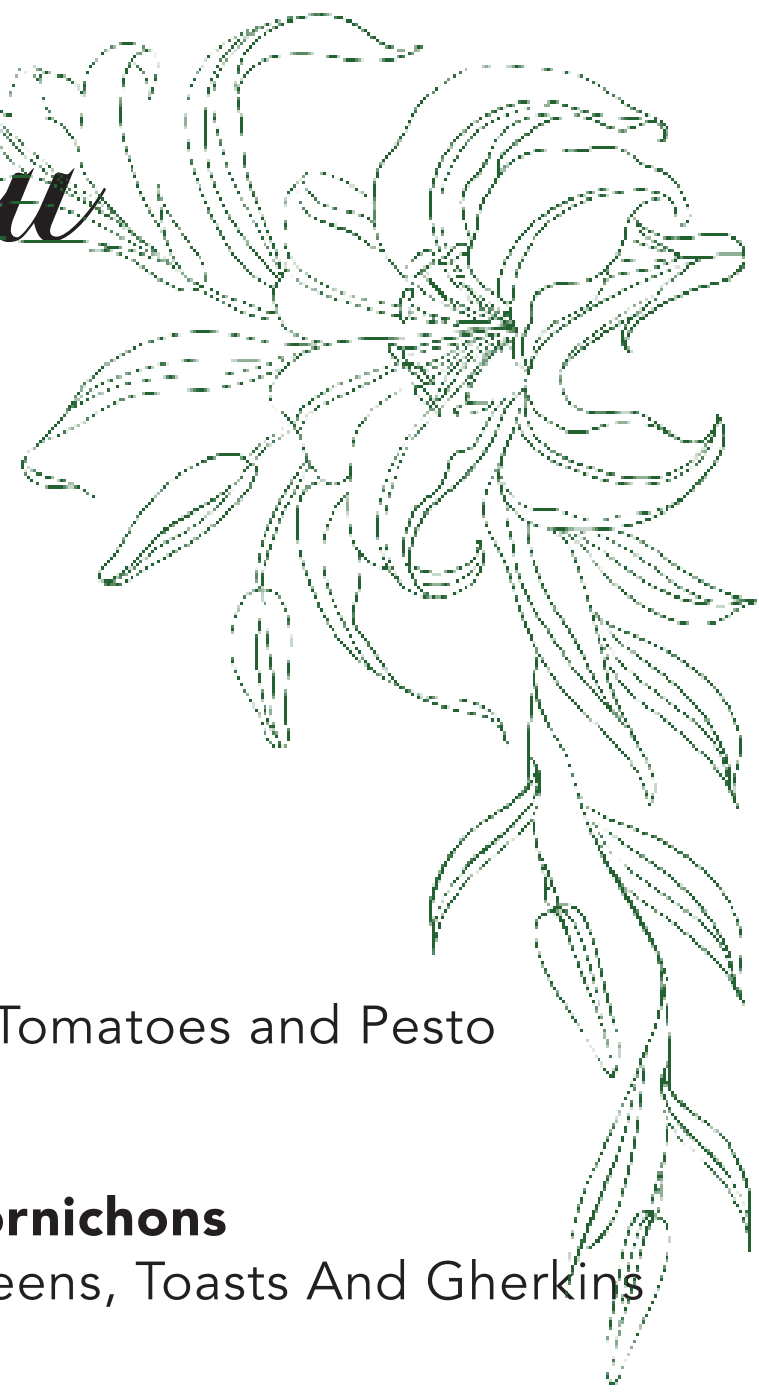
# Lunch Set Menu

## \$32

2 Course Meal

## \$38

3 Course Meal



### APPETIZER

#### Salade Monte-Carlo

Mesclun Salad Served with Parma Ham, Mozzarella Balls, Sun-Dried Tomatoes and Pesto

#### Pate "Grand Mère" Fait Maison, Mesclun, Toasts Et Cornichons

Home-made Chicken Liver And Pork Pate "Grandmère Style", Mesclun Greens, Toasts And Gherkins

#### Soupe du Jour Soup of the Day

### MAIN

#### Faux Filet Grillé Aux Légumes De Saison

Grilled Striploin Served With Summer Vegetables

#### Saumon Cuit Lentement, Frites Et Salade

Slow Cooked Salmon, Fries and Salad

#### Spaghetti Aux Champignons Sauvages

Trio Mushroom Spaghetti Aglio Olio

### DESSERT

#### Crêpe À La Glace Vanille

Pancake Served with Vanilla Ice Cream and Chocolate Sauce

#### Glaces du Jour

Ice Cream of the Day

### ADDITIONAL

Coffee / Tea **\$4**

All prices are subject to 7% GST and 10% Service Charge.

