

3 COURSE LUNCH SET MENU from \$28

ENTRÉES

MELON & JAMBON + \$3

*Compressed Rock Melon,
Parma ham, Arugula, Pesto
and Balsamic foam*

SOUPE DU JOUR

Soup of the Day

OR

PÂTÉ "GRAND-MÈRE"

*Home-made Chicken Liver and
Pork Pâté "Grand-Mère Style"*

POACHED EGG

*Slow Poached Egg, Slice
Lardo, truffle Vichyssoise,
Chicken skin crumbs*

PLATS

POT-AU-FEU + \$6

Half Spring Chicken in a vegetable clear broth

OR

CRAB BRICK

Homemade Crab Brick, Cucumber & Crème Fraîche, Ikura

OR

RISOTTO

Spinach & Trompette Mushroom Risotto, Parmegianno Reggiano foam

OR

STEAK FRITES

Grilled Tenderloin, Red wine Reduction, Confit Tomato and fries

DESSERTS

MERINGUE MAISON

*Fresh berries, vanilla mascarpone
and Passion Fruit Meringue*

OR

CAFÉ / THÉ



MOUSSE MAISON + \$2

*Homemade Chocolate Mousse,
Butter Crumbs, Brandied Cherry*