

Main Courses

Tortellini

Cheese filled pasta in a rosé sauce with fresh tomatoes, mushrooms, herbs and spices.

22.50

Grilled Calf Liver "Lyonnaise"

Provimi liver with sautéed onions with a side of Frites.

23.50

Classic "Steak & Frites"

N.Y. Striploin with maître d'hôtel butter served with Frites.

32.50

8oz Chop Steak

Seasoned and cooked to your specifications, with our delicious peppercorn sauce with frites.

18.50

Option Burger \$21.50

Add Swiss cheese or blue cheese

Veal tenderloin

In a pommery mustard sauce with white wine, cream, mushroom, shallots, herbs and new potatoes.

\$ 26.50

Grilled salmon

Atlantic salmon grilled served with a butter dill and rice rice.

\$26.50

Breast of Chicken "Dry vermouth"

Free range breast of chicken with fresh herbs, dry vermouth, shallots sauce, served with mashed potatoes.

25.75

Confit of Duck

A tender duck leg baked in its own juice and served with sautéed garlic potatoes.

26.50

All plates are served with vegetables except Tortellini and burgers

A selection of additional dishes is available upon request:

Pepper Steak \$35.50, Veal Kidneys \$28.50, Tripes \$28.50, Andouillette \$26.50 and Steak Tartare \$32.50.

We are happy to accommodate your requests for Split Orders, Side Orders and Special Sauces at an additional cost of \$4.00 and up. * Please note that for parties of 8 or more people, a 15% gratuity will be added to the bill.

Desserts

MOUSSE AU CHOCOLAT.

Pure, rich chocolate with a light orange zest.

CRÈME CARAMEL.

A delicious and light caramel custard baked with "Grand Marnier".

LEMON TART.

Lemon cream filling with crème anglaise, fruit coulis & whipped cream.

Choice of ice cream and sherbert

\$9.50

Due to weather condition patio may have to close