

Main Courses

Tortellini.

Cheese filled pasta in a light rosé sauce, tomatoes, mushrooms, garlic, herbs, and spices.

26.50

Grilled salmon

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

27.50

Boeuf bourguignon

Served with mashed potatoes

28.50

Medallions of Veal "sauce normande"

Cream sauce with mushrooms and calvados, served with pasta.

29.50

Classic "Steak Frites"

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

36.50

Trio of Sausages

Toulouse, Italian and Merguez, served with a Merlot sauce and frites.

27.50

Breast of Chicken "Lemon confit"

Free range breast of chicken, fresh herbs, white wine, shallots, roasted red pepper and lemon confit, served with mashed potatoes.

27.95

Confit of Duck.

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

28.50

DESSERTS

10.50

Lemon Tart

Crème Caramel

Mousse au Chocolat

(Most meat & fish mains include seasonal vegetables)

A selection of additional dishes is available upon request:
Veal Kidneys \$28.50, Tripes \$28.50 and Steak Tartare \$36.50.