

☞ MENU DE MIDI ☞

☞ 3-COURSE SET LUNCH MENU \$\$ 30 ++ ☞

☞ ENTREE ☞

Quiche tart with bayonne ham, garlic and brocolli

Or

Foie gras ravioli with shaved mushrooms and port wine sauce

Or

Cannelini beans and romaine lettuce soup flavoured with smoked bacon

Or

Ratatouille with deep-fried brandade

Or

Endives salad with blue cheese, walnut and apples

Or

Iberico ham and tomato tartine

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☞ PLAT PRINCIPAL ☞

Baked Salmon trout with mussels in white wine

Or

Char-grilled Lamb spare-ribs glazed in honey mustard, provencale herbs with green pea

Or

Duck leg confit served with leek-pommery mash

Or

Sauteed Beef Stroganoff with rice

Or

Oven- Baked Spring Chicken with sautéed button mushrooms and bacon

Or

Stewed Pork Cheek served with mashed potato

Add on:

| mashed potato \$3 | truffled mashed potato \$6 | French fries \$3 | truffled fries \$6 |
| French beans \$4 | sautéed mushroom \$4 | mixed green salad \$3 |

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☞ DESSERT et FROMAGE ☞

Crème caramel

Or

Pink Tiramisu

Or

Banana tart tartin with ginger and lemongrass ice-cream

Or

Pot au chocolate with madeleine

Or

Walnut tart with vanilla ice-cream

Coffee | Tea

| all prices are subject to prevailing government taxes & 10% service charge |