

LUNCH MENU

- Grilled cheese with apples, bacon and cheddar, served with salad \$12,00
- Mussels (1pd) poulette (garlic, shallots, cream, white wine), fries & homemade mayonnaise \$12,00
- Seared veal liver, Marsala juice, fries and sautéed vegetables \$12,00

LUNCH TRIOS

(Served in only service, tea or coffee included)

- Creamy risotto with mushrooms , green salad and soup \$11,50
- Parmentier of frayed guinea fowl with sea buckthorn, green salad and soup \$12,50
- Spaghetti Bolognese style, green salad and soup \$12,50

LUNCH TABLE D'HÔTE

(3 services meal; entrée, main course and tea or coffee included)

CHOICE OF ENTRÉES

Inspiration of the day soup

or

Mussels and shrimps gratin in bechamel sauce

MAIN COURSES

- Lasagna with Bolognese and béchamel sauce \$15,50
- Seared blood sausage, creamy apple sauce with autumn spices, green salad and sautéed vegetables \$16,00
- The return of the miraculous catch, Basmati rice and sautéed vegetables \$16,00
- Cod Fish'n Chips, spicy mayonnaise, served with green salad and fries \$16,50
- Grilled frog legs, maple and green lemon butter, Basmati rice and sautéed vegetables \$16,50
- Grilled chicken breast, tarragon butter, potatoes and sautéed vegetables \$18,50
- Grilled filet mignon 5oz, peppercorn sauce, fries and sautéed vegetables \$23,50

Gluten free bread **0,75\$**

Cappuccino **4,00\$**

Espresso **3,00\$**

Dessert of the day **3,75\$**

Latté **3,75\$**

Double Espresso **4,25\$**