

TABLE D'HÔTE

Early dinner ...

20\$

Served between 17h and 18h30

	Table d'hôte	À la carte
• Seared blood sausage in a creamy sauce with onion and apple confit caramelized, potatoes and sautéed vegetables	\$25,00	\$18,00
• Cod Fish'n Chips and its beer batter (<i>gluten free</i>), spicy homemade mayonnaise, served with green salad and fries	\$27,00	\$20,00
• Chicken cutlet with mushrooms and Marsala, garlic spaghetti and sautéed vegetables	\$26,00	\$19,00
• Shepherd's pie with pulled guinea fowl, grilled corn Cajun style, mashed sweet potatoes and sautéed vegetables	\$25,50	\$18,50
• Osso Bucco of pork braised in red wine and Italian tomatoes, potatoes and grilled vegetables	\$27,00	\$20,00
• Seared frog legs emulsified with lemon, Basmati rice and sautéed vegetables	\$26,00	\$19,00

Chef's Dessert

Tea, coffee or herbal tea included