

LUNCH MENU

- Grilled cheese with vegetables ratatouille, pesto & Brie cheese, served with salad \$12,00
- Mussels (1pd) with apples, white wine and bacon, fries & homemade mayonnaise \$12,00
- Spaghetti Bolognese style \$12,00

LUNCH TRIOS

(Served in only service, tea or coffee included)

- Sautéed pork with maple and mustard, sea buckthorn, green salad and soup \$12,50
- Pulled duck poutine, homemade BBQ sauce, cheddar cheese, green salad and soup \$12,50
- Goat cheese croquette on squash puree and apples with autumn spices, green salad and soup \$11,50

LUNCH TABLE D'HÔTE

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

CHOICE OF ENTRÉES

Inspiration of the day soup

or

Salad of beets, fenel and orange supreme

MAIN COURSE

- Pan-fried sweetbreads, Port reduction, potatoes and sautéed vegetables \$15,50
- Seared blood sausage, creamy apple sauce with onion confit, potatoes and sautéed vegetables \$16,00
- The return of the miraculous catch, Basmati rice and sautéed vegetables \$16,00
- Grilled frog legs with emulsified lemon butter, Basmati rice and sautéed vegetables \$16,50
- Chicken cutlet with mushrooms and Marsala, garlic spaghetti and sautéed vegetables \$18,00
- Pan-fried liver, Bordelaise sauce, potatoes and sautéed vegetables \$18,50
- Grilled filet mignon 5oz, Marsala 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\$**