

La table d'hôte 4 courses

Clients with package

Appetizer

*Spring mixed lettuce, watermelon and tarragon dressing
Caesar salad, "copeaux de parmesan" and chips of pancetta*

Gambas prawns, summer sauce 2 Gambas 4\$

Gambas prawns, summer sauce 3 Gambas 7\$

Mussels of the day

Snails on a shell, garlic cream

*Crouton of goat cheese and basil, sundries tomatoes breads, mushroom, honey and
cranberries dressing*

Soups

Soup of the day

Or

Vegetable juice

Lobster bisque 4\$

French onion soup 3\$



Entrees

Pasta of the day

Catch of the day

Grain fed chicken breast, confit of salsify and cipollini onion, spicy tapenade

Mignon of pork, mustard sauce

Veal sweetbread, spicy caramel and grilled polenta

8 oz N-Y steak, pepper sauce

Lamb: Rack of lamb, saffron sauce 6.95\$

Seafook: Prawns and scallops casserole, roasted tomatoes, feta sauce 6.95\$

Beef:

12 oz N-Y steak 7.95\$

7 oz Tenderloin 4.95\$

Gambas 5.95\$ each

Châteaubriand for 2, flambé at your table, with medley of vegetables, potatoes and green pepper sauce 6.50 \$ per person

Dessert

Dessert's menu

**You can change your dessert for a fine cheeses platter 3\$*

Four-O'clock tea, coffee or infusion

Cappuccino 1.75\$ Espresso 1.25\$

