

A la carte

Soups

Soup of the day 5.95\$

Lobster bisque 8.95\$

Appetizer

Spring mixed lettuce, watermelon and tarragon dressing 7.95\$

Caesar salad, "copeaux de parmesan" and chips of pancetta 8.95\$

Gambas prawns, summer sauce 2 Gambas 11.95\$

3 Gambas 15.95\$

Mussels of the day 9.95\$

Beef carpaccio, vanilla oil and caramel of citrus 11.95\$

Crouton of goat cheese and basil, sundries tomatoes breads, mushroom, honey and cranberries dressing 9.95\$

Tower of marinated tofu and grilled vegetables, coulis St-Ambroise stout and balsamic vinegar 9.95\$



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Entrees

Chef's suggestion 21.95\$

Chicken : Grain fed chicken breast, confit of salsify and cipollini onion, spicy tapenade 19.95\$

Fish : Catch of the day 19.95\$

Lamb : Rack of lamb, saffron sauce 28.95\$

Veal: Veal sweetbread, spicy caramel and grilled polenta 21.95\$

Vegetarian: Tower of marinated tofu and grilled vegetable, coulis St-Ambroise stout and balsamic vinegar 17.95\$

Pasta: Pasta of the day 16.95\$

Seafood : Prawns and scallops casserole, roasted tomatoes, feta sauce 23.95\$

Beef

8 oz N-Y steak 24.95\$

12 oz N-Y steak 29.95\$

7 oz Tenderloin 26.95\$

Gambas 5.95\$ each

Châteaubriand for 2, flambé at your table, with medley of vegetables, potatoes and green pepper sauce 59.90\$, 29.95\$ per person



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Desserts

Chocolate and hazelnut cake 7.25\$

Maple syrup tart with vanilla ice cream 6.95\$

Cheese cake and raspberry coulis 7.25\$

Dark chocolate fondant, caramel sauce 6.95\$

Fine cheese plate

9.95\$ 1 personne

15.95 2 personnes

Coffee

Al Van Houte 2.25\$

Cappuccino 3.75\$

Espresso 3.25\$

Brazilian, Spanish, Irish 9.95\$

Four-O'Clock tea 2.75\$

