

APPETIZERS

Soup of the day	6
Salmon rilette, parmesan tuile, frisée salad	10
Veggies terrine, yogurt dressing	8
Red beet carpaccio, goat cheese crumbs, curry dressing	8
Glazed chicken spring rolls, coriander crêpe	9
Pan fried squids, couscous	10

ENTRÉES

Scallops, creamy leeks, roasted red bell peppers, mango coulis	18
Veggies chausson, balsamic sauce	15
Fillet of Bronzini, tapenade, garlic and parsley emulsion	21
Rack of lamb, cumin mashed carrots	22
Sirloin steak, Jerusalem artichokes, orange cinnamon sauce	21
Pork belly, sautéed spinach, pears	18

DESSERTS

Housemade ice cream or sorbet	6
Caramel tart, Baileys ice cream	9
Pistachio île flottante	7
Pina colada dessert	8
Tarte tatin, crème fraîche sorbet	7
Red bell pepper cheesecake	9

PRIX FIXE MENU

Three courses with two glasses of wine 45

You may select one each, appetizer, entrée and dessert
and two by-the-glass wines (excluding White Star)

SIDE ORDERS

Creamy leeks	4
Sautéed beets	4
Sliced potatoes	4
Cumin mashed carrots	4
Jerusalem artichokes	4
Sautéed spinach	4
Basket of bread	1.50