



VERANDA LUNCH

APPETIZERS

Beef tartare - pickled mushrooms - truffle | \$17

Grilled delicacy of the day | \$18

Northern shrimps - heirloom tomato - cucumber | \$15

Soup of the day | \$11

MAIN DISHES

Hand cut tagliatelles - scallop and shrimp- bisque - pickled zucchini | \$30

Skirt steak - chimichurri - rösti | \$34

Iceland cod - bell pepper sauce - grilled vegetable salad | \$30

Executive Chef : Marc-Antoine Lacasse



To thank our talented cooks for their hard work, we have introduced a kitchen fee on our invoices.
Thank you for your understanding.