



LUNCH TABLE D'HÔTE

2 course meal - \$40

APPETIZERS

Soup of the day

Alberta buffalo tartare (+\$5) - quail egg - pommes paille - Burgundy sauce

Hot goat cheese - herb salad - honey (d'Anicet) & lime

Manitoba trout carpaccio (+\$4) - beets - pears - tomme de Kamouraska croustillant

MAIN COURSES

Barley - lingonberries - spinach - red wine

Cornish hen - gratin Dauphinois - Brussels sprouts - chasseur sauce

P.E.I Beef Flank (+\$5) - fries - Niçoise salad - maître d'hôtel truffle butter

Fish of the day (+4\$) - scallops - vegetables - herbed salted Nantais butter

Grilled romaine lettuce - crispy chicken - parmesan - bacon - Caesar sauce

WINE SUGGESTION

White

Reine Juliette - Sauvignon Blanc, vin de pays D'Oc - \$16 | \$65

Pinot Grigio - Alpina, Pinot Grigio, Trentin Haut-Adige - \$15 | \$65

Fazi battaglia - Verdecchio, Les Marches - \$12 | \$45

Moillard Coquillage - Chablis, Bourgogne - \$17 | \$80

Red

Fonterutoli - Chianti classico, Toscane - \$15 | \$75

Condado de Haza - Ribera del Duero, Tempranillo - \$16 | \$80

Demoiselle de Sociando-Mallet - Haut-Médoc, Merlot-Cabarnet - \$19 | \$90



Executive Chef: Clément Hamy
Sous-chef: Emmanuel Lottin

To thank the work of our talented chefs, we have implemented a kitchen fee on all invoices.
Thank you for your understanding.