

MONDAY

DEGUSTATION

Menu

FRIDAY



X2 ENTRÉE / MAIN or MAIN / DESSERT \$50



X3 ENTRÉE / MAIN / DESSERT \$60



X4 ENTRÉE / MAIN / CHEESE / DESSERT \$75



ENTRÉES

SOUPE DU JOUR

Soup of the day

SOUFFLÉ AU FROMAGE (gf)

Twice baked cheese soufflé

RILLETTES DE SAUMON

Fresh salmon rillettes, herbsalad
and bread chips

ENTRÉE DU JOUR

Entrée special

MONDAY TO FRIDAY ONLY

LUNCH AND DINNER

(EXCEPT SPECIAL OCCASIONS)

No changes permitted

(gf) Gluten Free

All prices include GST



MAINS

SAUMON DE TASMANIE (gf)

Oven baked salmon fillet,
crispy potatoes, ratatouille and pesto

STEAK AU POIVRE (gf)

Porterhouse steak with peppercorn sauce,
green salad & French fries

RAVIOLI AU FROMAGE DE CHÈVRE

Goat's cheese ravioli, baby spinach,
sweet potatoes, caramelized onions & parmesan

CUISSÉ DE CANARD CONFITE (gf)

Duck leg confit,
roasted potatoes with garlic & mushrooms,
Apple cider & Calvados sauce



FROMAGES

SÉLECTION DE FROMAGES

Cheese platter



DESSERTS

CRÊPES SUZETTE

Classic flambéed crêpes,
orange & Cointreau sauce & vanilla ice cream

DESSERT DU JOUR

Dessert of the day

CRÈME BRÛLÉE (gf)

Orange & Cointreau crème brûlée

MOUSSE AU CHOCOLAT (gf)

Chocolate mousse