

## APPETIZERS

	Market Price
<b>Appetizer of the day</b>	
<b>Soup of the day</b>	8
<b>French onion Soup</b> <i>Baked with Hercules cheese from Charlevoix</i>	13
<b>Codfish accras</b> <i>Anchovy cream, sautéed fennel</i>	14
<b>Leeks in vinaigrette</b> <i>Roasted almonds, aragula</i>	11
<b>Salmon Gravlax</b> <i>Walnut &amp; olive croutons, cream with Jerusalem artichokes, camelina, dill</i>	17

## MAIN COURSE

	Market Price
<b>Dish of the day</b>	
<b>Wild mushroom risotto</b> <i>Creamy garlic vegetarian fond, roasted hazelnut, Parmesan</i>	33
<b>Veal chop</b> <i>Forest mushrooms, mashed potatoes, butternut squash purée, gravy</i>	49
<b>Cath of the day</b> <i>Parsnip purée, Beluga lentils, herb cream sauce, Mujol caviar</i>	35
<b>Beef flank steak</b> <i>Shallot sauce, fries, vegetables</i>	38
<b>Shrimp Linguine</b> <i>Tomato basil bisque, gremolata, arugula pesto, sausage chips</i>	29
<b>Roasted cauliflower</b> <i>Artichoke &amp; bell pepper hummus with black garlic vegetable glaze</i>	28

**Basket of assorted breads (3) on request at a cost of 5\$.**

## DESSERTS

<b>White wine, Bio, "Passatempo", 2009, Tuscany, Italy - 1,5 oz</b>	15
<b>Dessert of the day</b>	Market Price
<b>Brownies, vanilla icecream</b>	12