

SET LUNCH

\$138 2-Courses \$158 3-Courses

HORS D'OEUVRES

Choice of

Soupe du Jour Chef's Daily Soup

Soupe a' L'Oignon (+\$18) Onion Soup, Emmental

Crusted Pâté with Morels and Black Mushrooms, Cornichons and Toasted Baguette

Smoked Salmon Salad with Mixed Greens, Hard-boiled Egg, House Dressing

Butternut Squash Salad, Arugula, Beets, Butternut Squash, Pomegranate and Goat Cheese

PLATS PRINCIPAUX

Choice of

Spaghetti with Mixed Vegetables, Spinach and Tomato Sauce

Coq au Vin Bone-in Chicken Leg Braised with Red Wine and Served with Mashed Potato

Seared Sea Bass with Asparagus, Green Peas and Dill Mousseline Sauce

Steak Frites 7oz (+\$28) Shoestring Fries, Béarnaise, Coleslaw

Steak Tartare 120g (+\$48) Grain Fed Fillet, Toasted Baguette

LES DESSERTS

Choice of

Tarte du Jour Daily Dessert

Crème Brûlée with Berries

Café Gourmand (+\$38) Profiteroles, Chocolate Mousse and Espresso

Petit Plateau de Fromage Selection of 2 Cheeses

(Camembert / Reblochon / St. Maure / Bleu d'Auvergne / Comté)

Add \$48 and Enjoy a Glass of Wine

RED Red Merlot, Baron Philippe de Rothschild, *Languedoc*, 2018

WHITE Chardonnay, Heritage de Carillan, *Languedoc*, 2018

ROSÉ Rocca Maura Effet Mer Rosé, Roquemaure, *France*, 2017

SPARKLING Saint Louis Blanc de Blancs *Burgundy, France*, NV

BEER

Add \$20 and Enjoy a Drink

Espresso / Hot Tea / Americano / Iced Lemon Tea / Iced Coffee

Coca Cola / Sprite / Soda