


Starters and Soups

-   **Cremini and Truffle Velouté**
Cremini Mushrooms, Chives, and Truffle Oil.
-   **Lobster Bisque**
 Served with Sabayon and a Lobster - Shrimp Quenelle.
-   **Tuna tartare**
 Cheese Mousse, Chives, Almonds, Olive Oil.
-   **Niçoise**
Mushrooms, Nori, Peas, Heart of Palm, Red Potatoes, Cherry Tomato, Lettuce, and Kalamata Olive.

-   **Ax Callus Salad**
Scallops, Arugula, Almonds and Olive Oil.
-   **Greek Salad**
Olives, Feta Cheese, Cherry Tomato, Olive Oil, and Peaches.
-  **Smoked Salmon**
Home Cured Smoked Salmon, Spinach Salad, Red Fruits and Medoc Jam.

Main Dishes

-   **Salmon Fricassée**
Cauliflower Puree, Peas, and Creamy Tarragon-Fennel Sauce.
-   **Bouillabaisse**
  Traditional with Pernod and Garlic Croutons.
-  **Duck Magret**
Sweet Potato, Honey, Ginger Puree, Green Beans, and Beurre Suzette.
-  **Confit Byaldi**
Baked at the Moment with Fresh Vegetables, Tomato Sauce with Dill and Basil.

Rack of Pork

Glazed with mint and Honey.

Beef Steak with Pink Pepper






Lyonnais Potatoes, Baby Carrot and Pink Pepper Sauce.

Carving of the Day

Glazed with Three Varieties of Sauces and served with Duchesse Potato or Poutine.

Sauces: Pink Pepper, Tarragon and Fennel, Médoc Jam, Truffle Mushroom Sauce.

Desserts

-   **Apple Tarte Tatin**
-  **Crème brûlée**
-  **Red Fruit Tart with Cookies**
-  **Chocolate Mousse**



GLUTEN



EGGS



DAIRY



VEGAN



SHELL FRUITS



CRUSTACEAN



FISH



MOLLUSCS

*Consumption of raw or undercooked meat or seafood may increase the risk of contracting a foodborne illness

FOOD, ACTIVITIES, FUN

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