

Lunch

FIRST COURSE

CRÊME DE TOMATE EN CROUTE

Tomato soup in puff pastry

OR

SALADE DE BETTERAVES

Beet and mâche salad with
feta cheese and citrus dressing

ENTREE

Coq au Vin

Chicken, mushrooms, bacon
and red wine stew

OR

QUICHE AUX POIREAUX

Ham and leek quiche with
a butter lettuce salad

OR

WILD MUSHROOM PASTA

DESSERT

CRÊPE SUZETTE

Warm crepe with orange butter and Mandarine Napoleon

OR

Tarte au Citron

Lemon meringue tart with candied orange sauce

\$55 For Two

Dinner

FIRST COURSE

SAUMON FUMÉ AU BISTRO

Home smoked salmon
carpaccio style

OR

ONION SOUP GRANTINEE

OR

SALADE DE LAITUE

Butter lettuce salad with
mustard vinaigrette

ENTREE

MOULES AU VIN ROUGE

Mussels steamed in red wine
with grilled bread

OR

BOEUF BOURGIUNON

With roasted carrots

OR

WILD MUSHROOM PASTA

DESSERT

MOUSSE AU CHOCOLAT BRÛLÉE

Chocolate mousse crème brûlée

OR

SEASONAL BREAD PUDDING

With vanilla ice cream

\$70 For Two