

Spring prix fix menu \$ 35.00

\$ 1 donation will be given to city harvest

Appetizers

Tuna Tartar Asian style

with fresh Avocados, ginger, horseradish, soy sauce, sesame, tobiko

Asparagus Feuilleté

with sauce Hollandaise

Avocado and tomato salad

with Roquefort cheese and frisée

Entrees

Grilled lamb chops

Pommes paille, grilled vegetables, natural lamb jus

Shrimps & Scallops brochette

with Taboulé, lemon vinaigrette

Home made Fettuccine

with grilled hanger steak, asparagus, shitake & sugar peas

Desserts

Fresh mix berries Éclair

with crème légère, raspberry coulis

Home made Sorbets & Ice creams

Seasonal fruit tart

with ice cream & coulis

Crème brûlée

with Tahitian vanilla & madeleine

Spring Festival prix fix Lunch menu

Choice of 2 courses \$ **16.95**

Choice of 3 courses \$ **22.95**

Appetizers

Spring salad 9.50

w/ artichokes, tomatoes, asparagus, lemon vinaigrette and fresh herbs

Asparagus & mushroom vol-au-vent 12.50

w/ sauce mousseline and fresh herbs

Smoked trout filet 11.50

With celery and apple rémoulade

Soup of the day 7.50

Entrees

Omelet w/ spring asparagus & comté 11.75

Served w/ fries & salad

Grilled stripped bass filet 16.95

On a bed of mesclun & frisée salad, Haricot vert, herb vinaigrette

Home made Fettuccine 14.95

w/ sautéed baby Calamari Provencal

Roasted Cornish hen 16.95

Pommes paille, spring peas, natural jus

Desserts

Fresh mix berries Éclair 8.50

w/ crème légère, raspberry coulis

Home made Sorbets & Ice creams 8.00

Seasonal fruit tart 8.50

w/ vanilla ice cream & coulis

Crème brûlée 8.00

with Tahitian vanilla & madeleine