

Our Table d'hôte



Our Soups

Evening Soup	\$ 6,00
Gratin Onion Soup	\$ 10,00
Smoked Trout Chowder	\$ 10,00

Our Appetizers

Garden salad	\$ 8,00
Caesar Salad	\$ 10,00
Romaine lettuce, croutons, bacon, fried capers and fresh parmesan	
Garlic Snails	\$ 10,00
Gratin Garlic Snails	\$ 12,00
Cheddar cheese and smoked Gouda	
Marinated Smoked Trout from our Smoker	\$ 13,00
Hot smoked, niçoise with red onions, radish, croutons of bread	
Fried Calamari	\$ 14,00
Served with lime and chipotle pepper dip	
Fondant Brie	\$ 16,00
Black cherry compote, walnut crumble and maple syrup reduction cheese	
Tuna tataki,	\$ 14.00
Mediterranean virgin sauce, pine nuts, herb salad	
Octopus salad,	\$ 14.00
heirloom tomatoes, pepper coulis, bread crouton, pomegranate molasses, leaf lettuce	
Deer tartare,	\$ 15.00
green apples, shallots, old-fashioned mustard served with bread croutons	
Grilled peach burrata,	\$ 16.00
prosciutto, cherry and heirloom tomatoes, balsamic reduction and bread croutons	

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Our Main Courses

Trout Fillet, Inspiration of the day	26,00\$
served with rice and seasonal vegetables	
Roasted Guineafowl Supreme	28,00\$
served with mashed potatoes and grilled asparagus, country sauce	
Flank steak 8oz	28,00\$
served with fries and seasonal vegetables, pepper sauce	
Braised Boar Shank, <i>Chasseur</i> sauce	32,00\$
served with mashed butternut squash and seasonal vegetables	
Lobster Ravioli flambéed with Brandy	32,00\$
Lobster bisque with pancetta, green onions and parmesan	
Grilled Veal T-Bone	32,00\$
served with sautéed baby potatoes and seasonal vegetables, chimichurri sauce	
Argentine Shrimps	36,00\$
Seven (7) Argentinian shrimps, served with rice and seasonal vegetables, garlic butter	
Black Cod Fillet in a Pistachio Crust	38,00\$
served with baby potatoes, oyster mushrooms, foie gras sauce	
<i>Bourguignonne</i> Braised Beef Short Rib	38,00\$
served with baby potatoes, carrots, pearl onions, mushrooms and bacon	
Beef Tenderloin 7oz, Smoked Garlic and Thyme Butter	46,00\$
served with mashed potatoes and grilled asparagus	
Surf and Turf	60,00\$
6 oz beef tenderloin, one (1) lobster tail, served with mashed potatoes and grilled asparagus, pepper and garlic butter sauce	