Evening Menu

Soup of the evening 12.

Appetizers 20.

Local microgreen salad, crunchy vegetables,
maple vinaigrette

Tomato, black olive, feta and balsamic salad

Tuna tataki, Asian sauce

Shrimp with Pernod, fresh salad and croutons

Lobster fondue with brandy and parmesan

Traditional beef tartare, fresh salad and croutons

Puff pastry with mushrooms, asparagus and aged cheddar

Chef's appetizer suggestion

Main Dishes 38.

Salmon steak, quinoa and citrus emulsion

Seafood casserole, lobster bisque sauce, jasmine rice timbale

Thai red curry soup with shrimp or tofu

Pearl barley risotto with butternut squash, wild mushrooms and pancetta

Beef shoulder fillet, shallot sauce, dauphinoise potatoes and vegetables

Bison medallion, Périgord sauce,
Sarladaise potatoes and seasonal vegetables … 15. extra

Chef's evening inspiration

Pasta of the day

Evening desserts 12.

Make your own 4-course table d'hôte menu for $80, including a soup, an appetizer, a main course and a dessert.
If you have an allergy or a special diet, please inform your server.
We have an Epipen at the reception in case of emergency.

Gluten free Vegetarian Vegan Lactose Free Contains nuts Contains peanuts Contains eggs

Service and administration fees are included, taxes are not included