
Table d'hôte – Lunch – 40\$

Starters

Root vegetable soup, crouton, melted cheddar

Or

Beet salad, clementine, kimchi vinaigrette, shiso

Or

Pork rilette, toasted bread, fig and cranberry marmalade

Or

Beef tartare, mayonnaise, capers, candied cranberry, tarragon, sherry shallot,
Parmesan, truffle oil **(+\$6)**

Mains

Risotto, leek, squash, Parmesan, tarragon, preserved lemon, bread crumbs

Or

Salmon tartare, apple, jalapeños, feta, mirin shallot, sorrel, served with
homemade fries or green salad

Or

Braised beef shoulder, cheddar potato gratin, glazed carrot

Or

Poultry medallion with foie gras, suprême sauce served over cavatelli **(+\$12)**

Dessert

Verrine: white chocolate cream, passion fruit, rice pudding, streusel

Filter coffee and tea included