



Lunch \$20.00

Fresh Garden Salad topped with bacon, croutons and a poached egg

or

F*euille de Brick au Thon et Capres* (Sheets of Phyllo Pastry filled with Tuna and Capers)

Cornish Hen braised in mushroom sauce with oven-roasted potatoes

or

Fresh Basa Filet served on a bed of rice and vegetables with saffron cream

or

V*eritable Steak Tartare* with French fries

Banana Cream and Yogurt

or

Organic Whole-wheat Crepes with *nutella* and fresh strawberries or bananas



Diner \$35.00

S*oupe du jour*

or

E*scargots de Bourgogne* (Snails in garlic and parsley butter)

or

Tarte du jour

or

Fresh Poached Pear on a toast with *Roquefort* sauce

Thickly cut Salmon Filet served with baby vegetables, lemon sauce, and
curry rice

or

Pork Tenderloin stuffed with apricots and spices served with mashed
potatoes

or

D*uo de Canard* (Smoked Duck Breast and Drumstick) with a *Porto* sauce
and *gratin Dauphinois*

Chocolate *Profiteroles* with toasted almonds

or

Tart of the day

or

White and Dark Chocolate Mousse topped with *chantilly* (whipped cream)