

LUNCH MENU

TABLE D'HÔTE

(soup or salad, dessert and regular coffee)

Add \$5 to the price of the main course

Soup or salad 4

APPETIZERS

Chef's Choice appetizer 6

Duo On the Go: soup or salad and Chef's Choice appetizer 9

MAIN COURSES*

Chef's Choice Pasta 9

Vegan maki (guacamole, mangos, cucumbers, chives and asparagus), carrot, bok choy and wakame salad orange, ginger, balsamic vinaigrette with La Douce Miellée honey 13

Croque-Monsieur: *Première Moisson* organic sprouted grain loaf, goat cheese with basil, arugula, roasted Portobello mushrooms, roasted peppers, roasted almonds and fresh greens 14

Catch of the Day 14

Wild boar burger from the Sangliers des bois farm with bacon, garlic and cilantro mayonnaise, caramelized onions, Bleu bénédictin cheese from the Saint-Benoît-du-Lac Abbey, lettuce and home fries topped with aged parmesan 15

Fresh Express Menu 15

Grilled AAA beef (5 oz.) with port and French shallot sauce and home fries topped with aged parmesan 16

À-CÔTÉS

Home fries 5

Onion rings 5

DESSERTS

Assorted sorbets 5

Chef's Choice Dessert 5

* Regular coffee, tea or herbal tea included.

Gluten-free option available on request. Taxes and gratuities not included.