



## LUNCH MENU

### Appetizer

- Shrimp and Lobster Bisque with Tarragon and Roasted Shrimp 13
- French Onion Soup with Croutons and Swiss 12
- Lamb Merguez Soup with White Beans and Kale 13
- Green Salad with Chevre, Pine Nuts and Confit Tomatoes 11
- Kale Salad with Cranberries, Pecans and Blue Cheese 12
- Asparagus Salad with Egg and Paprika Aioli 14
- Poly Face Farm Chicken Liver Mousse with Crostini and Cornichon 13
- Beef Tartare with Crostini and Cornichons 14
- Shrimp Risotto with Shellfish Butter and Parmesan 15
- Brussels Sprouts with Bacon Marmalade and Parmesan 10
- PEI Mussels in Butter, Garlic, and White Wine, with Baguette 15

### Entrée

- Petit Pois Risotto with Creme Friache and Parmesan 17
- Vegetarian Gnocchi with Carrot Sauce, Peas, and Mushrooms 17
- Salmon Filet with Spinach, Lentils, Bacon, Tomato, and Garlic 19
- Trout Amandine with Green Beans, Capers, and Almonds 17
- Lamb Pastilla with Sauteed Spinach and Fond de Braissage 15
- Coq au Vin with Potato Puree and Root Vegetables 18
- Hanger Steak with Herb Butter, Caramelized Onions, and Frites 19
- House Burger with Swiss Caramelized Onions, Frites, and Salad 18

### Dessert

- Gianduja Chocolate Mousse with Hazelnuts 9
- Profiteroles with Vanilla Ice Cream and Chocolate Sauce 9
- Beignets tossed in Cinnamon and Sugar with Chocolate Sauce 9