

ENTRÉES

Caesar salad		15\$
Shrimp croquettes with spicy sauce		18\$
Fried calamari with spicy aioli		19\$
Grilled octopus (labneh, lemon zest, sun-dried tomatoes, marinated Kalamata olives)	Half portion Plate	27\$ 54\$
Salmon tartare		17\$
Beef tartare		18\$
Tuna tartare		19\$

Table d'hôtes

Soup or green salad and Chef's dessert included

Salmon tartare*	Beef tartare*	Tuna tartare*	
35\$	36\$	37\$	
* Served with home fries or green salad			
Grilled beef bavette, saute	éed shallots and home fries	41\$	
	seline potatoes and market s s butter sauce	vegetables, 36\$	
Braised lamb shank, mash	ned potatoes and market veg	getables 39\$	
Duck confit, sautéed pota vegetables, I	atoes in truffle butter and ma Porto sauce	arket 39\$	
Gnocchi pomodoro		31\$	
Pasta of the day		P / M	
tomato, di	, bacon, cheddar, caramelize ill pickle, lettuce, mayonnais ger bun with home fries		
_ ,	2 shrimp, mixed greens, avoc ets, dried cranberries, crispy		
Pizza of the day		P / M	
<u>DESSERTS</u>			
Chocolate fondant with b	oourbon vanilla cream	12\$	
Crème brulée au Grand N	larnier	9\$	