

# Lunch

Served from 12 to 5:30 pm

## Appetizers

Soup of the day	6
French onion soup White wine, croutons, Gruyere, old cheddar.	9
Chorizo mini pogos (3) Yellow mustard	5
Spicy fried calamari Sambal oelek mayo, mixed salad.	12
Block of iceberg Ranch dressing, bacon, blue cheese, cherry tomatoes, cucumber, radish, pecans.	10
Roasted salt-crusted beets with warm goat cheese Arugula, grapes, pecans, maple vinaigrette, toasted walnut bread.	13
Foie gras cooked «au torchon» Homemade brioche, fruit terrine.	22
Cesar salad Sliced hearts of Romaine, prosciutto chips, Parmesan, garlic croutons, yogurt dressing.	9 16

## Main dishes

Mac and cheese Gruyere and old cheddar Béchamel sauce.	9 16
Fish and chips Coleslaw, homemade fries.	17
Shepherd's pie Braised beef cheek, truffle oil, cream corn, potato puree.	18
Ribs Coleslaw, homemade fries.	25
AAA flank steak Sage butter, homemade fries.	24
Smoked-meat Pickles, coleslaw, homemade fries.	13
Burger de boeuf Tomatoes, lettuce, onions, pickles, homemade fries.	15
Burger d'agneau Fresh goat cheese, arugula, tomatoes, onions, homemade fries.	17
Add old cheddar	2
Add bacon	1

## Desserts

Chocolate mousse	6
«Pudding chômeur»	7
Cheese cake Fruit preserves of the day, almond crumble.	7
Exotic pearls Coconut vanilla tapioca milk, pineapple marmalade, coconut crumble, lime emulsion.	7
Banana cake Bananas, dark rhum sirup, caramel Chantilly, pecans.	8
Chocolate peanut cake	9

Chef : S'Arto Chartier-Otis