

FINGER FOOD & STARTERS

Soup of the day | 10.

Toasted bread | 15.

Tomato confit, asparagus, creamy ricotta, young shoots

Bowl of fries, pepper mayo | 8.

Duck confit nachos | 22.

Corn chips, duck confit, cherry tomatoes, sweet pepper, red onions, green onions, salsa, mozzarella, sour cream

Salmon tartare and smoked marinated trout (3,5 oz) | 21.

White balsamic lemon dressing (served with croutons)

Beef tartare, foie gras and smoked duck (3,5 oz) | 23.

Mustard mayonnaise (served with croutons)

MAIN DISHES

Boston lettuce | 20. (Extra chicken +10.)

Berries, vegetables, roasted pecans, tempura tofu, haskap berry honey and yuzu dressing

Naan bread pizza | 25.

Tomato sauce, duck confit, black garlic asparagus and mushrooms, mozzarella (served with salad)

Club sandwich | 22. – To share | 26.

Grilled chicken, cheddar, bacon, tomato, mixed greens, pepper mayo (served with fries)

Old cheddar grilled cheese | 23.

Bacon, roasted pecans, apple-cinnamon compote, arugula (served with salad)

Rabbit burger | 25.

Gouda, shiitake, roasted peppers, tomatoes, arugula, Dijon-herb mayonnaise, fried pickle (served with fries)

Salmon tartare and smoked marinated trout (6 oz) | 38.

White balsamic lemon dressing (served with croutons)

Beef tartare, foie gras and smoked duck (6 oz) | 45.

Mustard mayonnaise (served with croutons)

Grilled salmon | 26.

Vegetable salsa, tomato-herb quinoa, organic black garlic buttered asparagus

Grilled beef bavette steak | 35.

Cooked medium/rare

Fingerling potatoes, steamed vegetable, five-pepper and Cognac sauce

