

Lunch table d'hôte



(Served at the dining room from 11:30 am to 2:00 pm)

Appetizer

Soup of the day or

Fine lettuce with vegetables, balsamic dressing

Main dish

Caesar salad with grilled chicken breast

Baby spinach with smoked trout, arugula, kale,
red onions, capers, tomatoes, vegetable, yuzu dressing

Old cheddar grilled cheese
pancetta, arugula and apples, served with green salad

Smoked salmon fillet unilateral cooked, old cheddar and
mushroom barley risotto, red pepper sauce

Mussels with vodka, lime and pink pepper cream sauce
served with fries

Stuffed raviolis with chicken and kale, Brussels sprouts,
red peppers and onions, pesto cream sauce

Pan fried pork tenderloin, potatoes and vegetables,
seabuckthorn and maple sauce

Desserts

Crème brûlée

Pie (chef's inspiration)

Chocolate delight

Fresh fruit salad

Barista

Coffee, black or herbal tea

\$ 29.00

Service and taxes not included

