





BUTTERNUT SQUASH VELOUTÉ

Black truffle, roasted honey nut squash, toasted hazelnut, sage

STEAK TARTARE À LA PARISIENNE GF / DF

Hand cut filet mignon, mustard caviar, potato chips

GOAT CHEESE SALAD

Crispy lardons, almonds roasted grapes, confit tomatoes old fashioned mustard vinaigrette

SALMON TARTARE

Avocado mousse, granny apples, greens, croutons, lemon, olive oil



ROASTED TURKEY BREAST

Mushrooms stuffing, truffle mashed potatoes, winter jardinière vegetables sautéed cranberries, Madeira sauce

BEEF BOURGUIGNON

Beef cheeks, carrots, turnips, purée

SALMON FILET

Leek fondue, salmon roe, beurre blanc sauce

SAFFRON RISOTTO V

Roasted squash, parsley, Sarawak pepper



PUMPKIN SPICE CRÈME BRÛLÉE

LES BEIGNETS Chocolate sauce, caramel sauce, vanilla chantilly

LA TARTE TATIN Caramelized apple, vanilla crème fraiche

PRIX FIXE - \$79.00 PER ADULT

CHOICE OF ONE PER CATEGORY





WARM 1/2 BAGUETTE \$9.00

Salted butter 'Maison Bordier'

CAVIAR OSSETRA 10Z \$120.00

Blinis, red onions, egg mimosa, chives, crème fraiche

COGNAC FLAMBÉED TRUFFLE FRESH PASTA \$85.00

made in a wheel of Parmesan cheese tableside

KIDS MENU

appetizers

EGGS MIMOSA

entrées

ROASTED TURKEY

Pomme purée, sautéed cranberries

HAMBURGER

Lettuce, tomatoes, cheese, French fries

desserts

ICE CREAM

Choice of vanilla, chocolate

LES BEIGNETS

Chocolate sauce, caramel sauce, vanilla chantilly

PRIX FIXE \$39.00 PER CHILD (UNDER 10)

CHOICE OF ONE PER CATEGORY