

Sweet Lily

by night

Appetizers

SOUPE À L'OIGNON

\$15

Gratinée onion soup

MORGON LES CHARMES, red wine, Gamay, Light-Bodied

ESCARGOTS DE BOURGOGNE

\$18

MACON VILLAGES, white wine, Chardonnay, Full-Bodied

POIVRONS CONFITS A L'AIL

\$15

Red & yellow bell pepper, garlic, basilic, black olives, croutons

CÔTE DE PROVENCE, rosé wine, Grenache, Medium-Bodied

VELOUTÉ POMMES DE TERRE COURGETTES

\$15

Zucchini, potatoes, garlic, onions, crème fraîche and parsley

PICORON CÔTE DE BORDEAUX, red wine, Merlot, Medium-Bodied

SAUMON GRAVLAX

\$20

Cured salmon, vodka. brown sugar, aneth, crème fraîche, lemon, chives and croutons

SANCERRE SECRET DES TROMBOCHARDS, white wine, Sauvignon Blanc, Light-Med-Bodied

SALADE CESAR

\$16

Iceberg, parmesan cheese, croutons, anchovies and eggs

CHÂTEAU GRAND RENOM, white wine, Sauvignon Blanc, Light-Bodied

ASSIETTE DE CHARCUTERIE & FROMAGES

\$30

3 imported meats, 3 imported cheeses, fruits, nuts, cornichons, French mustard and baguette

BEAUJOLAIS VILLAGE LES GRANITS BLEUS, red wine, Gamay

FRESH DEMI BAGUETTE With butter \$5

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Entrees

BOEUF BOURGUIGNON & ÉCRASÉ DE POMME DE TERRE

\$32

Beef Cheek in red wine sauce served with smashed potatoes and bacon

PINOT NOIR, red wine, Pinot Noir, Light-Med-Bodied

GNOCCHIS AU RAGOUT DE BOEUF

\$22

Potatoes, flour, eggs, beef brisket, tomatoes, red wine, garlic, parmesan cheese, garlic and onions

BEAUJOLAIS LES GRANIT BLEU, red wine, Gamay, Light-Med-Bodied

BURGER MAISON

\$25

Fresh charcoal brioche, ground beef, Brie cheese, caramelized onions, salad, tomato served with arugula, sauteed potatoes & tomato relish

HAUT MEDOC CRU BOURGEOIS, red wine, Merlot, Medium-Full-Bodied

ENTRECÔTE RATATOUILLE

\$42

Prime Ribeye, fresh ratatouille and curly salad

SAINT ÉMILION GRAND CRU, red wine, Cabernet Franc/Merlot, Full-Bodied

CARRI DE POISSON

\$35

COD, onions, tomatoes, yellow curry, coconut flakes, peanuts and golden raisin

CHABLIS MAISON CHAMPY, white wine, Chardonnay, Full-Bodied

TARTARE DE BOEUF

\$29

Prime raw Tenderloin, shallots, cornichons, Dijon mustard, Worcestershire sauce, capers, tabasco, egg yolk and curly lettuce

PICORON CÔTE DE BORDEAUX, red wine, Merlot, Medium-Bodied

BERTHOUD SAVOYARD

\$32

Raclette cheese, white wine, jambon de Paris, rosette, butter, garlic, potatoes and curly salad

MACON VILLAGES, white wine, Chardonnay, Full-Bodied

Wine pairing recommendation - Corkage fee \$25 per bottle

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Menu enfant

Served with a juice

12 years and under only

JAMBON DE PARIS PURÉE

\$15

Jambon de Paris served with smashed potatoes

COQUILLETES JAMBON DE PARIS

\$15

French Macaroni with Jambon de Paris, parmesan cheese

Desserts

\$14

FONDANT AU CHOCOLAT

Chocolate fondant, crumble praline, chocolate sauce and Vanilla Ice cream

RED BERRIES TART

Brittany cookie, Vanilla custard, mix fresh red berries

PROFITÉROLES

Choux filled with Vanilla ice cream, chocolate coulis and roasted almond

Cafés

ESPRESSO \$3.5

DOUBLE ESPRESSO \$4

AMERICANO \$4

LATTE \$5

CAPUCCINO \$5

MOCHA \$5.5

ESPRESSO MACCHIATO \$3.85

HOT CHOCOLATE \$5

SUBSTITUTE MILK: ALMOND, OAT, SOY \$0.75

SYRUP: VANILLA, CARAMEL \$0.50

EXTRA SHOT \$1.00

Bon Appétit!

Thank you for visiting us!

Our Menu is updated every Season!

Find it @sweetlilybynight on Instagram

sweetlilybynight.com

Open Wednesday to Sunday 5pm to 9:30pm

You can leave us a review on Google - Sweet Lily By Night