Lunch Menu

STARTER *

Soup of the Day\$9.00	French Onion Soup \$10.00
Classic Caesar Salad\$12.00 Add Shrimp \$7.00 Add Chicken \$5.00	Baby Arugula Salad \$12.00 grapefruit, goat cheese crostini
Salmon Tartare with seaweed and sesame\$14.00	
1 0	an Seared Exotic Wild Mushrooms hed egg, garlic and parsley\$14.00
Sautéed Octopus with grapes, shishito peppers, red bliss potato, chunky chili oil.\$15.00	
* SALADS, MAIN COURSE and SANDWICHES	
Salade Nicoise with fresh ahi tuna, potato\$24.00 peppers, eggs, green beans, and olives	Seafood Salad\$26.00 tomato, mango, and pesto sauce
Chicken Avocado Salad with tomato, greens, vegetables, and half boiled egg\$18.00 Keto friendly	
Spaghetti Carbonara\$24.00 pancetta, cream, egg	Penne Bolognese\$24.00 hanger steak and tomato sauce with parmesan cheese
Beef Bourguignon\$29.00 with creamy pasta	Vegetarian Penne Pasta \$23.00 gratin with grand padano
Rabbit Leg Mustard, mushrooms, rosemary and thyme sauce\$22.00	
Sautéed Norwegian Salmon\$29.00 with leek and potato stoemp, cherry tomato confit, lemon beurre blanc sauce	Filet of Bronzino \$29.00 served with butternut squash, cranberries, and baby spinach
Mussels and Fries (choose one) Classic Mariniere or Provençale (tomato, onions, and herbs) or creamy curry white wine shallots sauce)	
All served with fries and salad	
Croque Monsieur with bechamel,\$16.00 Gratin with Swiss cheese (add egg* \$2.00)	Quiche\$15.00 Ham and cheese or Vegetarian
Rosemary Burger* filet mignon, caramelized onions, tomato, cheddar cheese\$23.00 with white truffle oil, chipotle cream on a brioche bun and fries	
Organic Chicken Club Sandwich\$16.00 Bacon, lettuce, tomato, Swiss cheese and chipotle mayo	Steak and Cheese\$18.00 Mushrooms, pepper and onions Swiss cheese