

You want the TABLE DHÔTE add 15\$ to any main course

4 service : soup,green salad,main course,dessert

APPETIZERS

\$	Starter of the day	23	Scallops fennel and pernod sauce
5	French fries	14	Homemade mushroom puff pastry
8	Soup of the day	16	Shrimp cocktail
7	Olives mix	16	Smoked salmon from our smokehouse
11	Burgundy snails	22	Foie gras Porto & figs on brioche bread
14	Burgundy snails gratinated	21	Salmon tartar starter
12	Onion soup gratinated	22	Beef tartar starter
25	Grilled octopus	8 / 13	Green salad homemade dressing / caesar

MAIN COURSE

Green salad with homemade dressing for 5\$

\$	Main course of the day		
\$	Fish of the day		
24	Primavera pasta		
33	Sainte-Marie baked beef		
28	Chicken skewer		
27/32	Salad, choice of protein:Smoked salmon/ Chicken/Shrimp or caesar salad with grilled chicken		
39	Seafood pasta		
32	Hamburger Steak of filet mignon		
39	Calf's liver		
46	Lamb shank, braised of Moretti beer		
57	Ribs Steak 16oz		
57	T-Bone 18oz		
72	Porterhouse 24oz		
	Beef tartar 5oz 38 / 7oz 44	//	Salmon tartar 5oz 37 / 7oz 43
	Steak & fries ribeye	12oz 46 / 14oz 52 / 16oz 58 / 18oz 64	
	Filet mignon	6oz 48 / 8oz 54 / 10oz 60 / 12oz 66	
	Duo land & sea (filet mignon & lobster tail)	6oz 87 / 8oz 93 / 10oz 99	

ACCOMPANIMENTS

Dill pickles 5 / Olives 7 / Roasted onion 6 / Sauteed mushrooms 7

Foie gras placed on your grill 16 / Butterfly shrimp (3) 12

Homemade dressing take out 250ml 7 / 500ml 13

GLUTEN or other ALLERGY! Please notify your waiter.

Contamination could happen despite our attention

DESSERTS / COFFEE

9	Caramel cream	13	Double chocolate cake(Table d'hôte,+3.50)
9	Fruit cake	13	New York cheesecake(Table d'hôte,+3.50\$)
9	Opera cake	3.50	Coffee - Tea // 4.50 Espresso
9	Angel's cake with sugar cream	5.50	Cappuccino / Latte
13	Crème brûlée(Table d'hôte,+3.50\$)	12	Alcoholic Coffee or Sainte-Marie tea // 7 Hot shot