

You want the **TABLE D'HÔTE** add 15\$ to any main course.
 4 service : soup, green salad, main course, dessert

APPETIZERS

\$	Starter of the day	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	19	Salmon tartar starter
12	Onion soup gratinated	20	Beef tartar starter
25	Grilled octopus	8	Green salad homemade dressing

MAIN COURSE

Green salad with homemade dressing for 5\$

\$	Main course of the day		
\$	Fish of the day		
23	Primavera pasta		
29	Sainte-Marie baked beef		
26	Chicken skewer		
26	Salad, choice of protein : Smoked salmon / Chicken / Shrimp		
39	Seafood pasta		
28	Hamburger Steak of filet mignon		
37	Calf's liver		
46	Lamb shank, braised of Moretti beer		
55	Ribs 16oz		
55	T-Bone 18oz		
70	Porterhouse 24oz		
	Beef tartar 5oz 36 / 7oz 42 // Salmon tartar 5oz 35 / 7oz 41		
	Steak & Fries ribeye 12oz 43 / 14oz 49 / 16oz 55 / 18oz 61		
	Filet mignon 6oz 46 / 8oz 52 / 10oz 58 / 12oz 64		
	Duo land et sea (filet mignon & lobster tail) 6oz 85 / 8oz 91 / 10oz 97		

ACCOMPANIMENTS

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

Foie gras placed on your grill 16

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 (T 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\$)	10	Alcoholic Coffee Sainte-Marie tea // 7 Hot shot