

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

APPETIZERS

\$	Starter of the day	14	Homemade mushroom puff pastry
8	Soup of the day	16	Shrimp cocktail
6	Olives mix	16	Smoked salmon from our smokehouse
10	Burgundy snails	21	Foie gras Porto & figs on brioche bread
13	Burgundy snails gratinated	19	Salmon tartar starter
12	Onion soup gratinated	20	Beef tartar starter
22	Grilled octopus	8	Green salad homemade dressing

MAIN COURSE

Green salad with homemade dressing for 4\$

\$	Main course of the day	
\$	Fish of the day	
23	Primavera pasta	
28	Sainte-Marie baked beef	
25	Chicken skewer	
25	Salad, choice of protein : Smoked salmon / Chicken / Shrimp	
39	Seafood pasta	
26	Hamburger Steak of filet mignon	
35	Calf's liver	
44	Lamb shank, braised of Moretti beer	
75	Filet mignon on bone 15oz	
55	T-Bone 18oz	
70	Porterhouse 24oz	
	Beef tartar 5oz 36 / 7oz 42 // Salmon tartar 5oz 35 / 7oz 41	
	Steak & Fries ribeye 12oz 40 / 14oz 46 / 16oz 52 / 18oz 58	
	Filet mignon 6oz 45 / 8oz 51 / 10oz 57 / 12oz 63	
	Duo land et sea (filet mignon & lobster tail) 6oz 80 / 8oz 86 / 10oz 92	

ACCOMPANIMENTS

Dill pickles 5 / Olives 6 / 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	12	Double chocolate cake (Table d'hôte + 3\$)
9	Fruit cake	12	New York cheesecake (T d'hôte + 3\$)
9	Opera cake	3.50	Coffee - Tea // 4 Espresso
9	Angel's cake with sugar cream	5	Cappuccino / Latte
12	Crème brûlée (Table d'hôte, + 3\$)	10	Alcoholic Coffee Sainte-Marie tea // 7 Hot shot