

MENU MIDI EXPRESS

STARTERS

Soup of the day

09

Mesclun salad with balsamic vinaigrette

Assortment of tempura vegetables

08

Homemade smoked salmon marinated in maple syrup, served with tangy chive fresh cream and Granny Smith apples

11

'S'- style crab cakes with sun dried tomato aioli and light coriander oil

12

Fried calamari tossed in spicy habanero oil

12

Pan-seared tataki tuna in mesclun salad, red wine vinaigrette and crispy onion rings

14

MAIN COURSES

Omelet with choice of filling (bacon, cheese, chive, bell pepper, ham, onion) served with match stick fries

18

'S'- style Caesar salad

18

Potato gnocchi with fresh diced tomatoes in a basil sauce, topped with parmesan cheese

18

Dish of the day

21

Maple-glazed salmon, lightly smoked, served with celery root mousse and cranberry compote

22

Grilled bay scallops with lemon-scented jasmine rice, fall vegetables and hollandaise sauce

22

Pan-seared halibut with crispy fresh horseradish, season vegetables and bordelaise sauce

23

Cornish hen in rosemary juice, served with match stick fries and seasonal vegetables

23

Double-cut grilled lamb chops with warm lentils, coral and beluga salad and spicy juice

26

Small strip loin of beef with peppercorn sauce or maître d'hôtel butter

27

Braised short-cut beef ribs with cipollini onions and homemade truffle-flavored french fries

28

Taxes et service en supplément / Tax and gratuity not included

