



Table D' Hôte 30 \$

Red is Included

(taxes and service not included)

Soup or Salad

Main Courses

- + Lemon-Flavoured Chicken Escalope with Fresh Herbs and its Crumble
 - + Smoked baby back Ribs served with the sauce of your choice
*BBQ or *Orange Asian-Style
- + Flank Steak and Shallots in Red Wine served with Pepper Sauce and *Beurre Vigneron*
- + Cod filet à la Meunière in Lemon Butter or Asian Orange and Ginger Sauce
- + Stir-Fried Vegetables with Tofu and Orange Sauce (Vegan no gluten and no Lactose)
 - + Pasta with grilled Vegetables Pesto or marinara Sauce
- + Shrimps, Scallops, Clams and Pollock Pasta cream or marinara sauce

Coffee, Tea or Herbal Tea

À la carte

- + Soup of the Day 7\$
- + Chef Salad 7\$ Main Course Option with Chicken 17\$
- + Caesar Salad 9\$ Main Course Option with Chicken 19\$
- + French Fries 6\$
- + Breaded Cauliflower Wings served with its two Sauces 9\$
- + Tempura Shrimps served with cocktail Sauce 14\$
- + Roasted Peppers and Calabrese Tapenade on *Croûtons de Croissant* 9\$
- + Warm Goat Cheese Salad on Apple, Walnut and Maple Crisp 12\$
- + Flank Steak and Shallots in Red Wine served with Pepper Sauce and *Beurre Vigneron* 24\$
- + Lemon-Flavoured Chicken Escalope with Fresh Herbs and its Crumble 24\$
- + Smoked baby back Ribs served with the Sauce of your choice
Half 16\$ Full 24\$ *BBQ or *Orange Asian-Style
- + Cod Fillet à la Meunière in Lemon Butter or Asian Orange and Ginger Sauce 24\$
- + Deep Fried Watel Burger with Beef, caramelized Onions, Calabrese Bacon and Secret Sauce 17\$
- + Stir-fried Vegetables with Tofu and orange Sauce on Rice (Vegan no gluten and no Lactose) 24\$
- + Steak Sandwich garnished with green Peppers, Onions and Grilled Mushrooms, melting swiss Cheese, french Fries and beef Broth 19\$
- + Pasta with Grilled Vegetables Pesto or marinara Sauce 19\$
- + Shrimps, Scallops, Clams and Pollock Pasta cream or marinara sauce
- + Cod Fish & Chips Beer battered served with tartar Sauce, Lemon and Fries 19\$
- + Cheese Fondue 12\$ For Two 20\$
- + Surf & Turf: Lobster Tail and Flank Steak 50\$
- + Dish of Seafood, lobster Tail with lemon Butter, porto smoked Scallops and tempura Shrimps 45\$
- + Tea, coffee or Herbal Tea 3\$
- + Espresso, Cappuccino 4\$



Table D' Hôte Fondue 30 \$

Red is Included

(taxes and service not included)

Soup or Salad

Chinese Fondue (Beef broth)

+ Serving of Beef or Chicken or Cheese (all-you-can-eat)

Served with lightly spiced Italian Sausages

And Vegetables

+ Cheese Fondue with vegetables

Coffee, Tea or Herbal Tea

Additional:

Additional Serving of Seafood (2 Shrimps, 2 Scallops) 9\$

Additional Serving of Sausages 3\$

Additional Serving of 100g Bison 12\$

Additional Serving of 100g Stag 12\$

Additional Serving of 100g Wild Boar 12\$

Additional Serving of 100g Wapiti 12\$

Additional Serving of 100g Filet mignon 12\$

Fondue à la carte:

+ Cheese Fondue (for Two) 16\$

+ Vegan Fondue (Vegetable Broth) 20\$

(Salad, Tofu, season's Vegetables)

+ Vegetarian Fondue (Vegetable Broth) 25\$

(Salad, 2 Scallops, 2 Shrimps, Tofu, season's Vegetables)

Dessert:

Plate of fresh fruits \$ 7

Chocolate fondue (for two people) \$ 16

Crème brûlée 8 \$

Fluffy cake with strawberries and almonds \$ 8

English chocolate pudding with banana caramel \$ 8



Kids Menu

12\$

(Taxes and services not included)

Small glass of juice or milk

+ Pasta (Meat, Rosee, Alfredo, Marinara or Vegetarian)

+ Chicken nuggets served with fries and vegetables

+ Pogos and french fries

+ Small hamburger with french fries

+ Mac'n'Cheese

Kids Dessert